



## SABATACHA MONASTRELL SIN SULFITOS

### DESCRIPTION

Red NATURAL wine , 100% Monastrell ,15% ABV

### ELABORATION

BSI's new project is developed with the aim of elaborate increasingly healthier and higher quality wines, and thus strengthen another of greater impact on the future, this is sustainable development.

So we're working on three areas that complement each other:

- **Respect for the environment**, with the production of great part of our grapes following the strict rules of organic farming, and consequently the winemaking and ecological elaboration, also applying the rules of ecology.
  - **Industrial production is done under the rules of Environmental Management ISO 14001**, which brings us to control all the environmental impacts of production, searching continuous improvement with contributions from each campaign that complete and perfect the system, started in 2003.
  - The development of increasingly healthy products that do not harm the health of consumers, thus we have stopped using products derived from milk and egg, avoiding the presence of substances that can cause allergic reactions in consumers, within our policy **FOOD SECURITY**. And as the only allergen containing the wine is sulfur, we intend to produce a wine that neither contains it, completing our offer completely safe for those who drink wine.
- Last season and after several years of testing, we have managed to produce a wine without added sulfur, exaggerating controls: the selection of good healthy grapes, processes away from air and fermentation with total control to prevent wine deteriorate, as well as measures of conservation.

### TASTING NOTES

The result is a red wine with a medium cherry red color. Intense aroma of red fruits, blackberries, raspberries, blueberries, and ripe grape. The palate is sweet on entry, with nice acidity, smooth with a medium body and long finish.

### GOURMET NOTES

Excellent for eating with snaks, rice, pasta, short to medium cured cheeses, and white meat.

### SERVICE TEMPERATURE

12-14°C.

**2014 is the first vintage of this wine.**