



SABATACHA MONASTRELL

DESCRIPTION

Red Young Wine, 100% Monastrell, 14% ABV

ELABORATION

Sabatacha Monastrell is elaborated from selected Monastrell grapes only coming from 25 years old non-irrigated vineyards with very low yield. During the maceration phase, which takes around 48 hours, we only do pumpings, so that grapes can move inside the deposit. In the meantime, maceration temperature is controlled, and it reaches a maximum of 25°C. Temperature during fermentation phase goes from 20°C. to 22°C. After this period, the wine remains on the stainless steel deposits up to its bottling. Sabatacha Monastrell is bottled in three months.

TASTING NOTES

An Intense red Cherry color. Aromas of riped dark fruits like raspberries, plum and blackberry. A sweet sensation, elegant tannins, long persistent and very pleasant in mouth.

GOURMET NOTES

All kind of rice: meat and vegetables paella, seafood, snacks, vegetables, tapas, pastas, pizzas, cheese, cured pork meats and roast and grilled chicken.

AWARDS

Gold medal "Berliner Wein Trophy", 2017

Gold medal "Berliner Wein Trophy", 2015

Gold medal . "Berliner Wein Trophy", 2014

Gold medal . "Concours Moundial de Bruxelles", 2013

Bronze Medal . "Certamen de Calidad Vinos D.O. Jumilla", 2010.