



NUMUN MONASTRELL

DESCRIPTION

Red Young Wine, 100% Monastrell, 14% ABV

BRAND

From the heart of the warm fields of Jumilla, the fruit of our winegrowers' sacrifice emerges amongst limy soils. Year after year, under the sunrise, their careful work gives shelter to the best bunches of Monastrell grapes. It is in this moment when Numun forges its nature.

ELABORATION

Numun is elaborated from selected Monastrell grapes harvested during night . 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.

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. "Portugal Wine Trophy 2016"

Silver Medal " Quality Competition Do Jumilla Wines" 2015

Gold Medal. "AUSTRIAN WINE CHALLENGE" September 2014
(New wine first vintage of the wine)