



DESCRIPTION

Red semi-oaked wine. 80 % Monastrell 20 % Syrah, 13,5% ABV

ELABORATION

Genus is elaborated from 80% Monastrell grapes and 20% Syrah grapes. The grapes for the elaboration of Genus were harvested on the second week of September, in plastic boxes of fourteen kilos each, after a rough dry winter, a hot spring and a stormy summer, specially in July and August. That is the reason of the low production of the vines and their high quality at the same time. Once in the wine cellar, they are selected for the pressing. It remains in stainless steel deposits during three weeks. After rackings and the molo-lactic fermentation, it was aged for a short period into American and French new oak barrels, in the Crianza Room, with temperature and humidity controlled, and finally the wine gets rounded.

TASTING NOTES

It perfectly combines freshness and structure. It is full-bodied, well covered, of cherry tones. It presents tones of mature dark fruits, as well as the touch of oak. Vanilla and spicy aromas in th nose. In the mouth, it is rounded,velvety and pleasant.

GOURMET NOTES

All kind of red meat rice and paella, seafood, snacks, grilled mushroom tapas, pastas, mushroom, hard cheeses, cured pork meats and grilled chicken.

AWARDS

Silver Medal Austrian Wine Challenge 2014

Gold Medal "Concours Mondial de Bruxelles" 2006