



#### **DESCRIPTION**

Red semi-oaked wine .100 % Monastrell , 13,5 % ABV

#### **ELABORATION**

Genus is elaborated from selected Monastrell grapes. The grapes for the elaboration of Genus were harvested in small boxes of fourteen kilos each. Once in the wine cellar, they are carefully selected for the pressing. It remains in stainless steel deposits during ten days. 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 has an intense color, well covered, of cherry tones. In the nose it presents tones of mature dark fruits, as well as the touch of oak. In the mouth, it is rounded,tasty and pleasant.

#### **GOURMET NOTES**

All kind of rices and pastas, grilled vegetables, tapas, seafood and red meats .

#### **SERVICE TEMPERATURE**

12-14°C

#### **AWARDS**

Commended Austrian Wine Challenge 2014