



DESCRIPTION

Red Natural Sweet wine, 100 % Monastrell 15 % ABV (+4,5º Baumé)

ELABORATION

Lácrima Christi is elaborated from selected the grapes in order to obtain a high maturity degree. The maceration phase lasts 4 days. The fermentation period is strongly controlled until the wine reaches 15º of alcohol; in that moment fermentation process is stopped using cold temperatures ; then the sugar content of the wine remains in a natural way. We do not add sugar to the wine; it is not a fortified wine but a natural sweet wine.

Afterwards, wine is keeping in oak barrels, where it remains for at least 10 years.

TASTING NOTES

Brilliant color with dark red and brown tones derived from a large period keeping in barrels. An intense and elegant aroma , typical from the mixture between mature fruits and new oak barrels. Sweet and pleasant with alcohol very well balanced.

GOURMET NOTES

Any delicate foie, blue cheese, dark chocolates and sweet courses. Or just by itself!

SERVICE TEMPERATURE

12º C

AWARDS

Gold medal. "Cofradía Reino de la Monastrell".

"Wine Advocate", Robert Parker. Nr. 181 April 2009. 90 points.