



## NUMUN SELECCIÓN

### DESCRIPTION

Red Oaked Wine, Monastrell, Petit Verdot , Cabernet Sauvignon  
14% ABV

### ELABORATION

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, Petit Verdot and Cabernet Sauvignon grapes.

Numun Selección is elaborated from selected grapes harvested during night. Monastrell grapes give the fruity and character whilst structure and complex are given by Cabernet Sauvignon and Petit Verdot. Maceration phase is long, in order to obtain the characteristic aromas and color of every grape variety. Numun Selección is aged in French oak barrels for 8 months. Then it is bottled where all the aromas are conjugated.

### TASTING NOTES

Very intense red cherry color. Aromas of ripped dark fruits, spices and oaky notes. Full body, smooth tannings and sweetness sensations.

### GOURMET NOTES

Iberian charcuterie, cured cheeses, All kind of rices: meat and seafood, big meat, foie gras and intense blue fish, like tuna or swordfish.

### AWARDS

Gold Medal. "BERLINER WEIN TROPHY" March 2016

Silver Medal. "ASIAN WINE TROPHY" October 2016

(New wine first vintage of the wine)