



## GÉMINA BRAND

Gémina was the original name of the town Jumilla in Roman times.

## DESCRIPTION

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

## ELABORATION

Gémina Monastrell is elaborated from Monastrell selected grapes, only coming from European Root Vineyards (pie franco) older than 40 years. These vineyards are pre-phylloxeral , older than forty years, with a very low production. (less than 1 kg per vine)

Grapes are harvested in plastic boxes of 14 kg each, in order to avoid damages to the fruit. They are hand selected and carefully handled in our cellar. Once in the winery, they stayed in stainless steel deposits of 10,000 liters, during a short maceration phase in order to extract tannings and color. After the transfers and once the malolactic fermentation is done, the wine is ageing in new American oak barrels and French oak barrels for 3 months in our conditioned crianza cellar.

## TASTING NOTES

Very intense red lively tones. Deep ripe fruit aroma, perfectly combining light oak aromas of the new oak. Very powerful, complex with several different sensations, really smooth with a long end.

## GOURMET NOTES

All kind of spicy meats: red and white meats, rice and meat paella, hard cheeses, beef stew, vegetables, roast duck and grilled chicken.

## SERVICE TEMPERATURE

16º C

## AWARDS

“Wine Advocate”. Robert Parker . Febrero 2008. 89 points

“Wine Advocate”. Robert Parker. Abril 2009. 86 points.

“Wine Advocate”, Robert Parker. Abril 2010. 87 points.

“Wine Advocate”. Robert Parker. June 2011. 88 points.