



## SAN ISIDRO

### DESCRIPTION

Red young wine, 100% Monastrell, 13% ABV

### ELABORATION

San Isidro Monastrell is only elaborated with Monastrell grapes coming from dry vineyards with a small yield are used. Once those grapes are received on the winery, they are selected and, after being crushed, they start their maceration process, which lasts 4 days at soft temperatures around 25°C, in order to extract the aromas and color. At the end of the fermentation process, the wine is treated and prepared for its bottling.

### TASTING NOTES

This wine presents an intense purple tone, which is common on young wines. Light and sweet dark fruit aromas like raspberry, plum and blackberry typical in Monastrell wines. Light, complex and tasty.

### GOURMET NOTES

All kind of meats and paellas, seafood, pastas, stews, tapas and roast duck and chicken.

### SERVICE TEMPERATURE

12º- 14ºC