

SABATACHA MONASTRELL ORGANIC

DESCRIPTION

Red organic young wine , 100% Monastrell , 14% ABV

ELABORATION

Sabatacha Organic is made of organic farming Monastrell grapes, only natural products are used in their treatments and farming.

The organic grapes are picked up by hand during harvest time and are selected, once in the winery. The elaboration of organic wines is made apart from the other wines. Grapes are stored in stainless steel deposits, where the maceration phase is controlled around 25°C during four days. For bottling, only the wine that comes from the first extraction of the deposits is used. Indeed the best quality wine. During the entire vinification process only natural products are used. Certified by CAERM (the Organic Agricultural Council from the region of Murcia)

TASTING NOTES

Red intense cherry color, very attractive. High intensity aromas of ripe dark fruits and typical sweet from Monastrell. Well structured, tasty , slightly sweet, not astringent and pleasant final sensation.

GOURMET NOTES

All kind of rice: meat and vegetables paella, seafood, snacks, vegetables, tapas, pastas, pizzas, cheese, cured pork meats and roast and grilled chicken.

SERVICE TEMPERATURE

15°C.

AWARDS

Gold Medal "Berliner Wein Trophy 2017"

Gold Medal "Berliner Wein Trophy 2015"

Gold Medal. "Berliner Wein Trophy 2010"

Silver Medal " Baco Prizes" 2007

