

Parajes del Valle

MONASTRELL



100% Organic Monastrell from D.O. Jumilla
13% alc/vol.



Alcoholic fermentation starts in stainless steel deposits, then the wine is moved to concrete deposits.



10-30 years old ungrafted dry farmed vines.



900 m high, very dry, arid and no irrigation.

TASTING NOTES



Precious ruby red colour.



On the nose, elegant aromas of red fruit, the forest, and herbs.



On the palate a very pure wine, true to the natural Monastrell, with a long, delicate, involving finish.

PAIRING

An excellent option to be served with salads, grilled dishes, vegetables, pasta, cheese, and good meat.

PRIZES



90 pts Guía Intervinos 2022.



90 pts Guía Wine Up! 2022.

CERTIFICATIONS



REF	EAN	PACK	WEIGHT	SIZE	PALLET	HEIGHT
PT-2001	8423110755547	6 X 75CL	8Kg	246 x 165 x 296	105 boxes (630 Bottles)	1,75 m