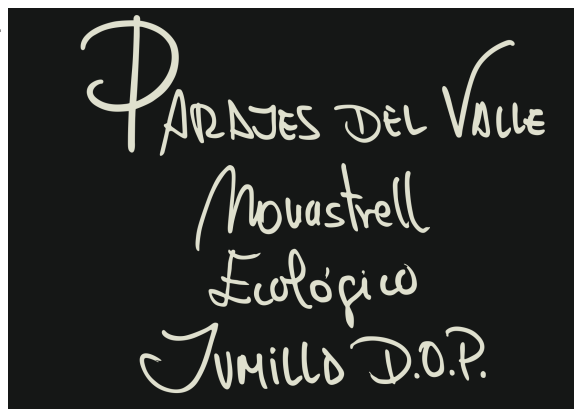


Origin and type

Reference	JM55550TJ037SC6
Denominacion	D.O.P. Jumilla
Type	ORGANIC red wine
Area of Production	Jumilla
Grape %	100% Monastrell



Vineyard & Elaboration

Surface	80 ha.
Soil	Rocky, stones
Rainfall	250-300 ml.
Vine medium age	20 years
Plantation density	1500
Yields	1500-2000 kilos/hectare
Type of plantation	Free standing bush
Harvest	Manual
Yeast	Autochthonous
Fermentation tanks	Concrete
Fermentation Temp	20-23° C
Fermentation length	One week
Filtration & Clarification	Single polishing filter
Oak ageing	None
Type of Oak	None
Bottle ageing	
Bottles Produced	130.000
Consumption	Immediate
Drinking temperature	15°C



Analysis

Alcohol	13,5% vol
Total acidity	5,7 g/l tartaric
Total Sulfur	69
Residual sugar	2,5

Packaging

Cork mat., size	Natural 45x25	Bottle Size & Vol.	750 ml
Capsule mat., color	Wax Red	Label details	Screen Printed in the bottle
Bottles per case	6/12	Back label details	
Case weight	7,25 kg/ 14,50 kg.	Bottling date printed	Yes
EAN Code	8423110755530		
Cases per pallet			
Bottles per pallet			

Tasting notes

Sight	Red ruby, medium layer, bright
Nose	Characteristic aromas of the Monastrell grape, underwood, fresh aromas
Mouth	Very equilibrated and fresh, long, velvety, elegant
Aftertaste	Long, with the underwood aromas accentuated

