Abuelico Organic Monastrell, DO Jumilla [Organic] 2023

ESN009Y2023

Boutinot Spain

— Jumilla, Spain

In Spain, the fruit of the dandelion clock is commonly known as ‘Abuelico’, deriving from the word ‘Abuelo’, meaning grandfather. This is also a nod to the white hair of grandfathers and the white plumes of the dandelion clock.

Production

In Termino di Arriba, organically grown Monastrell situated at 800m above sea level faces adversity with extreme emperatures and rocky, sandy soils. The grapes are hand-picked in September in the surrounding areas of the winery. Once there, they are de-stemmed, fermented at 25°C and pressed once they finished alcoholic fermentation. The wine remains in stainless steel tanks at controlled temperature and goes through malolactic fermentation before bottling to bring smoothness.

Tasting note

Fine and smooth with balanced notes of raspberry, juicy cherry, spice and chocolate.

Food Match

The rich smoky notes in the wine makes this excellent with deeply flavoured game dishes, beef goulash or spiced lentil stew.

ABV:
14.00%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Category:
Organic/Sustainable

Appellation:
DO Jumilla

Grape Varieties:
Monastrell 100%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
8436610931137