Clió, DO Jumilla 2023

EGO0212023

Bodegas El Nido

— Jumilla, Spain

Classic, authentic and poweful red from Jumilla.

Production

The winery is in the Valle de la Aragona, Jumilla. The high altitude and long growing season give a freshness and brightness to the fruit and fine ripe tannins. The grapes are sourced from 12ha of Cabernet Sauvignon and 32ha of very old, low-yielding Monastrell. They are harvested in small baskets to prevent bruising, then undergo selection. Fermented and aged for 24 months in new French and American oak.

Tasting note

The wine is a dark cherry red with an intense nose of ripe cassis fruit, toasted coffee and liquorice - and all the power and concentration you would expect from this kind of international project. These notes follow through onto the palate with savoury characters, spicy rich fruit flavours, smoky oak and firm tannins - but overall elegance.

Food Match

Pairs well with grilled or barbecued meats, including peppered steaks and lamb kebabs.

ABV:
15.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
DO Jumilla

Winemaker:
Chris Ringland

Grape Varieties:
Monastrell 70%, Cabernet Sauvignon 30%

Suitable for:
Vegan

Bottle Barcode:
8437005068100