El Nido, DO Jumilla 2023

EGO0232023

Bodegas El Nido

— Jumilla, Spain

From the eponymous winery El Nido - this is the older brother to Clio - intense, voluptuous and complex.

Production

Grapes are sourced from 12 hectares of old Cabernet Sauvignon vineyards (average yield 2,400 kg/ha), and 32 hectares of 65 year-old Monastrell (very low yielding - average 1,600 Kg/ha). The vines are subjected to several passes during the harvest, and with each passing only the most mature bunches are selected. The grapes are harvested into small baskets to prevent bruising. Typically the Monastrell grapes are harvested towards the end of September, and the Cabernet in the first half of October. The bunches then undergo further selection, followed by fermentation in small open vats (holding just 3 - 4 tons per batch) for 7 days. The grapes are basket pressed and fermentation is finished in oak barrels. New French and American oak barrels are used for malolactic fermentation. The wines are aged for 24 months in French and American new oak barrels, these barrels to add complexity to the wine.

Tasting note

An intense and concentrated red, with opulent ripe fruit and unrestrained richness - but finesse too, with delicate wild berry fruit, subtle aromatics and good length. What the Italians would call a 'vino da meditazione', with multi-layered flavours and complexity.

Food Match

Pair with rich and full-flavoured red meat dishes - beef steaks, lamb, venison or wild boar sausages.

ABV:
15.50%

Case/Bottle Size:
4x 75cl

Closure:
Cork

Appellation:
DO Jumilla

Winemaker:
Chris Ringland

Grape Varieties:
Cabernet Sauvignon 70%, Monastrell 30%

Suitable for:
Vegan

Bottle Barcode:
8437005068094