Prisma Monastrell, DO Jumilla [Organic] 2024

EGO1142024

Paco Mulero

— Jumilla, Spain

Ripe, opulent, classic southern Spanish Monastrell from organic vineyards

Production

Produced from organically grown vines cultivated on dry hillside slopes in Jumilla. The grapes are handpicked, and after maceration with the skins for around two weeks at a controlled temperature, the wine is deposited in stainless steel tanks.

Tasting note

Juicy nose of ripe plums and rich berry fruit, with a touch of of fig. On the palate the wine is generous, rich and spicy - with concentrated bramble fruit, evident tannins, a note of black pepper and fresh acidity on the finish.

Food Match

Drink with grilled meat (pork or beef), or balsamic-glazed roast vegetable dishes.

ABV:
14.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Organic/Sustainable

Appellation:
DO Jumilla

Grape Varieties:
Monastrell 100%

Suitable for:
Vegan

Bottle Barcode:
8437017012863