



WINES

LA MÁS MONA DE TODAS

Gran Reserva

TECHNICAL DATA



D.O.: Cariñena

Grape Varieties: 60% Cabernet Sauvignon,
30% tempranillo, 10% garnacha

WINEMAKING PROCESS



After crushing and de-stemming, the grape macerates for 18 days and fermentation takes place at controlled temperature in stainless steel tanks with several pump-overs per day. After malolactic fermentation the coupage is made and then the wine is decanted and taken to American and French oak barrels for 24 months ageing. Finally, the wine is filtered before being bottled and aged in the bottle for a minimum of 36 months.

TASTING NOTES



Bright garnet red with orangey hues. Complex bouquet of ripe forest fruit with spices, vanilla and toasted notes. On tasting, it is smooth, harmonious and elegant with subdued tannins. It has a refined finish with notes of oak and wild red berries.

FOOD PAIRING



An excellent match for truffles, mature cheeses, wild game and roast lamb. Best served at 18°C (64 °F).

LOGISTICS



Cases of 6 bottles
504 bottles/pallet
Europallet
Case weight: 8.40 kg
Bottle Bar Code: 8410451011722



VERY FINE VINOS
EXPORT MANAGEMENT