



DESCRIPTION

Red Natural Sweet wine, 100 % Monastrell, 15 % ABV

WINEMAKING PROCESS

For the production of this wine, the grapes are carefully selected to ensure a high level of ripeness. Maceration lasts for approximately four days. Fermentation is temperature-controlled and stopped when the wine reaches around 15% alcohol by volume, using a cold treatment. This process allows the natural residual sugar to remain in the wine, without any addition of sugar or alcohol, as is common in other sweet wines—hence, it is classified as a natural sweet wine.

The wine is then transferred to oak barrels, where it is aged for over 10 years before being bottled, labeled, and released to the market.

TASTING NOTES

Brilliant color with deep red and brown hues, resulting from extended barrel aging. It offers an intense and elegant bouquet, with aromas of ripe fruit reminiscent of raisins, dates, and dried sweet fruits, beautifully integrated with the toasted and spicy notes from the oak. On the palate, it is sweet and smooth, with the alcohol perfectly balanced.

GOURMET NOTES

Perfect to pair with foie gras, aged cheeses, nuts, puff pastry desserts, pastries in general, and dark chocolate. It can also be enjoyed on its own, well chilled.

SERVICE TEMPERATURE

12º C

AWARDS

“Wine Advocate”, Robert Parker. 2009. 90 points.

90 points “Guia Peñín” 2020 y 2021

95 points “Guia SEVI” 2021, 2022, 2023

Gold Medal “Guia AND Verema” 2022

Gold Medal “Guia Wine UP!” 2024 y 2025

Gold Medal “DOP Jumilla Quality Contest” 2021, 2022, 2023, 2024, 2025