



Plañidera

Region	D.O. Jumilla
Varieties	85% Monastrel 15% Syrah



ELABORATION: Fermented in Stain steel tanks and aging for 6 months in **new French oak barrels**.

ANALITICA	
%Vol:	14 %
Acidity	6.5 g/l
Sugar	1,9 g/l
pH	3,81 g/l

TASTING: Nice **cherry red colour** with purple notes. On the nose it is clean, **intense, complex, and fruity** with hints of fresh balsamic together with bittersweet red fruits and some subtle **spicy notes**. **Very good acidity**. On the palate is **full-bodied**, rich, rounded and **elegant**, with vigour and liveliness from its terrific acidity.

PAIRING: *Mediterranean cuisine*

