

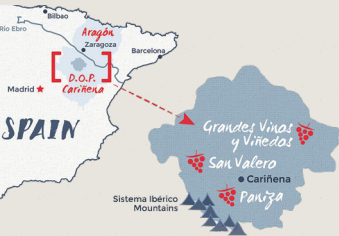


Castillo de Monséran

THE NEW CLASSIC FROM SPAIN

Castillo de Monséran is made by winemaker Hugh Ryman and Jesús Prieto, the winemaker of Bodegas San Valero. Together Hugh and Jesús work with a team of viticulturalists to select appropriate vineyard parcels and to choose the right moment for picking. The Cariñena vineyards are located in the Aragón region, northeast of Madrid and south

of Rioja, and with a total vineyard area of almost 53,128 acres. Vineyards selected for Castillo de Monséran are at 1800ft above sea level. The climate is continental, with warm days and cool nights during the ripening period, leading to optimum grape maturation. Our soils are the oldest and deepest of the area: glacial & alluvial deposits result in more complexity in the wines.



Garnacha 2021

Vineyards with low yields producing ripe and concentrated Garnacha are harvested at full ripeness to ensure softness. The majority of the selected vineyards are bush vines. Parcels are fermented using a variety of techniques to preserve the characters of the terroir in the final wine and to produce a "New World" style Garnacha bursting with fresh fruit. Bottled within one year of production and designed for youthful consumption, but has capacity to age beautifully.



Grape Variety
100% Garnacha



Region
DO Carinena, Aragon, Spain

Cellaring potential
Enjoy now

Harvest
Hand machine



Alcohol
12.5 %
Residual sugar
2.5 g/L
pH
3.6



Vine age
30 years
Density
4000 vines / Ha



Tasting Notes
Dark red color. Intense plum, damson aromas almost blackberry. Soft lush palate, rich flavors of dark fruit. The tannins are present without being firm.



Food Pairing
A great wine for tomato based pasta dishes, charcuterie boards and mixed tapas.

UPC# 8 15087 01000 8
12pk | 750ml

