

EL TUSO



TEMPRANILLO - MONASTRELL

This wine is a tribute to the fallas and ninots. A celebration of life. The joy of those moments in which we see the beauty in the little things that we experience every day. Simply beauty. To enjoy the good times with the family around a good paella.

VINEYARDS

Age of Vines
20-50 years old
Yield
10 hl/ha.
Altitude
800 - 850 m.
Climate

Semi continental, being somewhat influenced by the humid Mediterranean and by the hot arid hub us Spain

Vineyard

Old vines of Monastrell in Valencia area.

WINEMAKING

Blend

Tempranillo-Monastrell

Harvest

Late manual harvest in the beginning of November

Winemaking

Cold Maceration

Fermentation

24-26°C/12-15 days

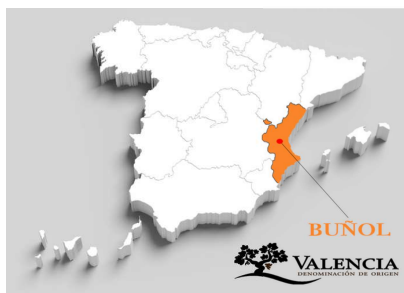
Ageing 熟化

Stainless steel and oak

Alcohol: 14%
T.Acidity: 5,50 gr./L
pH: 3.621
R.Sugar: 4,5 gr./L
V.Acidity: 0.50 gr./L

Awards

Gold Medal Berlin Wein Trophy



Deep dark ruby red
Violet blue rim



Mature blackberries
Ripe juicy dark cherries
Wild herbs & dark
chocolate



Rich and juicy Mature
fruits and rich dark
chocolate
Natural sweetness
Gentle tannins

Deep dark ruby red colour with violet blue rim. Aromas of mature blackberries, ripe juicy dark cherries gentle notes of wild herbs, balanced off with dark chocolate. On the palate the wine is rich and juicy, with good concentration between mature fruits and rich dark chocolate. Gentle tannins that lay smooth over the palate.