



## **SANTONEGRO**

### **Monastrell**

**WINE:** Red Wie. Origin Denomination Jumilla.

**PRESENTATION:** 750 ml Bordelesa bottle.  
12 bottles case.

**GRAPES:** 100% Monastrell

**ALCOHOL:** 12% Vol.

**ELABORATION:** A long maceration followed by fermentation at 25° - 28° C.

**GASTRONOMIC COMBINATION:** Meat, pasta, rice, cheese.

**SERVICE TEMPERATURE:** Between 16° and 18° C.

**TASTING NOTE:** Soft on the palate with fine balance between fruit and tannins and anthocyanins, the colour picota clean and bright iridescence on garnet ruby at the edges of the glass. Frank and aroma of good intensity with memories that incite typical varietal taste the wine.