

# LA DEL TERRENO



**Appellation:** DOP Bullas

**Grape varietals:** 95% Monastrell, 3% Valenti, 2% Rojal.

**Vinification:** La Del Terreno Monastrell undergoes a short maceration. Fermentation then is carried out without destemming in cement which helps bring about the freshness of the wine. Finally the wine is aged for 12 months in used French 500 liters foudres. The wine is unfinned and unfiltered.

**Tasting notes:** Cherry red color with violet reflections. The nose is dark and aromatic, surprisingly floral with bright aromas. The palate is very juicy, fruit-driven, clean and balanced with a good weight. The palate reveals abundant, fine-grained and slightly dusty tannins.

**Food pairing:** Steak tartare, Rice with meat, Roasts, Stews