

FUERZA

2020

MONASTRELL CABERNET SAUVIGNON



VEGAN



Vinification

After a selection of the best grapes from two of our main varieties, Monastrell and Cabernet Sauvignon, this wine is created. It is harvested approximately during the third week of October to guarantee its optimum point of maturation in boxes of 15 kg. The grapes corresponding to each variety are macerated in contact with the skin and fermented for 20 to 30 days at a controlled temperature of 28°C.

Ageing

12 months in French and American oak barrels.

Tasting Notes

Intense red color with violet reflections and aroma reminiscent of black fruits, with toasted and smoked touches. It has sweet but subtle tannins that make it a very well-structured wine.

Food Pairing

Ideal with game meat, lamb, stews and grilled meat. It can also be paired with pasta dishes and hors d'oeuvres.

Alcohol: 14,50%

Service temperature: 12/15°C

RATINGS

2020 - WINE ENTHUSIAST – 91 POINTS
2020 – JAMES SUCKLING – 90 POINTS
2019 - WINE ENTHUSIAST - 91 POINTS
2019 - GUIA PEÑIN - 91 POINTS
2017 - VINOUS - 90 POINTS
2017 - WINE SPECTATOR 2020 - 90 POINTS

	BOTTLE	BOX 6 PCS.	BOX 12 PCS.
BARCODE	843701352703 3	1 8437013527030	2 8437013527037
EUROPEAN PALLET		105	50
AMERICAN PALLET		140	70

