

# EL GORU 38 BARRELS

2018



## VARIETIES

MONASTRELL  
SYRAH  
CABERNET SAUVIGNON



VEGAN

## VINIFICATION

Made from selected grapes, collected manually and with great care in small quantity boxes. A cold maceration is carried out for a week to extract the greatest amount of aromatic and color components, helped by the pigeage method for a controlled and regulated extraction.

## AGEING

The wine is made exclusively and carefully from 38 barrels selected for 12 months. The malolactic fermentation takes place in the 38 new barrels. With temperature control to ensure a good development of the entire ageing process in French and American oak barrels.

## TASTING NOTES

Intense aroma of ripe black fruits with a pleasant touch of spices and smoky notes with sweet vanilla notes. Fine and elegant tannins accompanied by aromas of red fruits that end in a round and persistent finish.

## FOOD PAIRING

Roasted and stewed meats, paella, vegetables, cheeses and blue cheeses, ham and Iberian chorizo.

## ALCOHOL BY VOLUME

14,5%

## SERVING TEMPERATURE

From 12°C to 15°C

## RATINGS

2018	93 Pts	Editor's Choice	Wine Enthusiast
2018	93 Pts		Global Master The Drink Business
2018	92 Pts		Guia Peñin 2020
2018	91 Pts		Decanter 2021
2017	91 Pts		Guia Peñin 2019
2017	90 Pts		Vinous
2016	90 Pts		Guia Peñin
2016	Gold Medal		Gilbert and Gaillard 2019
2016	Gold Medal		IWA