

TALENTO ECOLÓGICO

2020

100% MONASTRELL



Vegan

Vinification

Unique wine, from our certified organic vineyards with an average age of 25 years, which means being at its peak in the quality/production ratio. These grapes are harvested at their optimum moment of maturity. Vinification and maceration in large diameter stainless steel tanks to have a greater contact surface between the skins and the must. This allows us to have a greater extraction of aromas, colors and flavors.

Ageing

2 months in American oak barrels.

Tasting Notes

Clean and bright violet color. Nose clearly marked by the varietal character of the Monastrell, highlighting the ripe red and black fruits such as blackberry and plum. Light hints of smoked and spicy. Soft tannins and round acidity that denotes its youth.

Food Pairing

Recommended with Mediterranean salads, tapas, Iberian sausages, goat cheese. Also ideal for pasta or rice-based dishes.



Alcohol: 14,00%

Service temperature: 12/15°C

Ratings

2020 - WINE ENTHUSIAST - 91 POINTS **EDITOR'S CHOICE**

2020 - VINOUS - 90 POINTS

2020 - MUNDUS VINI - GRAND GOLD

2019 - MUNDUS VINI BIOFACH - BEST ORGANIC MONASTRELL 2020