

EL GORU 18 M

2018



VARIETIES

MONASTRELL PIE FRANCO
SYRAH
PETIT VERDOT

VINIFICATION

Made from our Monastrell Pie Franco vineyards located at an altitude of 900 meters above sea level. Thanks to the contrast in temperatures between day and night, we manage to reach the full potential of the variety. In addition, it is accompanied by selected grapes of Syrah and Petit Verdot that provide greater complexity and roundness to the wine. A manual harvest is carried out in boxes of approximately 15 kg, precise manual selection and vinification in small stainless-steel tanks, where an exhaustive control of the fermentation temperatures is carried out. In this way we preserve the balance between fruits and tannins.

AGEING

18 months in new French and Romanian oak barrels with Russian wood.

TASTING NOTES

It has an intense cherry red color with violet hues, clean and bright. Complex and elegant nose. Spicy aromas, coffee, some toasted and smoked aromas with a fruity finish that stands out. In the mouth, a great balance of tannin and acidity with a persistent and long finish.

FOOD PAIRING

Roast meats, Sirloin, Iberian Sausages, Stews, Blue Cheese, Cured Goat Cheese.

ALCOHOL BY VOLUME

15%

SERVING TEMPERATURE

From 12°C to 14°C

RATINGS

2018	93 Pts	Wine Enthusiast Editor's Choice
2018	90 Pts	James Suckling
2016	90 Pts	Vinous
2016	92 Pts	Wine Spectator
2016	92 Pts	Guia Peñin 2019
2015	Gold Medal	Int. Wine Awards 2019
2015	Great Gold	Catavinum 2019
2015	91 Pts	Wine Spectator

	BOTTLE	WOODEN BOX 6 PCS.	BOX 12 PCS.
Barcode	843701352753 8	1 8437013527535	2 8437013527532
European Pallet		50	50
American Pallet		70	70