

# LOS FRAILES

*made from*

*grown grapes*

## DESCRIPTION OF THE WINE:

The symbiosis of Monastrell and Gamacha from limestone and sandy soil makes for an exceptional, generous and original wine. It is aged for four months to strengthen its character. The contrast between its heat and sweetness represents the perfect expression of one of the best microclimates to be found in Spain.

TYPE OF WINE: Organic Red wine

GRAPE VARIETIES: 80% Monastrell, 20% Gamacha

AGEING: 4 months in Hungarian and French oak barrels

## WINEMAKER'S NOTES

TASTING NOTES: Cherry red, medium color intensity and bright. Complex and attractive nose, hints of reds and spicy fruits, fresh, toasted flavors, well assembled with the wood. On the mouth, full, structure attack with refined notes of tobacco and green pepper. A gently finish with lasting.

FOOD MATCHING: Chicken, paella, lamb or beef stews and barbecue.

DRINKING TEMPERATURE: 17°C/ 62°F

## WINEMAKING

The grapes come from plots with soils that are predominantly calcareous, with sandy parts and pebbles. This wine combines musts from various types of quite lengthy maceration (14 days Monastrell and 18 days Garnacha) with pre-fermentation and cold maceration processes. This wine has spent 4 months in new oak casts to refine its tannins.

## AWARDS

90 Points - Wine Advocate



**Monastrell · Garnacha**  
*Producto de España*