

# PARCELA 11 FINCA DEL TUERTO

2023

MONASTRELL  
SYRAH  
PETIT VERDOT



VEGAN



## Vinification

The harvest is manual and is carried out at the optimum moment of ripening of the grape in early autumn. Each of the three varieties is fermented separately in stainless steel tanks for approximately 10 days. Comprehensive daily temperature control ranging between 24-28°C. The fermentation ends and the varieties are blended according to the needs of each vintage.

## Ageing

4 months in French Oak barrels.

## Tasting Notes

Garnet color with violet and bluish rims. Aroma marked of ripe black and red fruits with toasted hints of vanilla, cinnamon and coconut. In the mouth it is elegant, round and with soft tannin. Complex wine with a marked structure and characteristics of the three grape profiles.

## Food Pairing

Dishes based on meat, especially grilled, pasta and rice, cold cuts and cheeses. It goes perfectly with grilled vegetables.

Alcohol: 14,50%

Service temperature: 16/18°C

## RATINGS

2023 - WINE ENTHUSIAST - 92 POINTS **EDITORS' CHOICE**

2022 - JAMES SUCKLING - 90 POINTS

2022 - GUÍA PEÑÍN - 90 POINTS

2022 - BERLINER WEIN TROPHY 2023 - GOLD MEDAL

2022 - MUNDUS VINI - GOLD MEDAL

2021 - WINE ENTHUSIAST - 91 POINTS **BEST BUY**

2021 - JAMES SUCKLING - 90 POINTS



	BOTTLE	BOX 6 PCS.	BOX 12 PCS.
BARCODE	843701352732 3	1 8437013527320	2 8437013527327
EUROPEAN PALLET		105	50
AMERICAN PALLET		140	70