EL GORU GOLD

2022

VARIETIES

MONASTRELL
SYRAH
CABERNET SAUVIGNON

VINIFICATION

Hand-harvested grapes from Monastrell, Cabernet Sauvignon, and Syrah varieties, selected through a strict field selection process. Maceration in the winery is carefully monitored until the desired wine profile is achieved. Throughout the process, a pump-over technique called pigeage is used, allowing slower extraction and enhancing the synthesis of varietal aromas. Fermentation temperature is meticulously controlled, with a maximum of 28°C to extract the full potential of the grape varieties. Blending (coupage) is performed before transferring the wine to barrels for aging.

AGEING

Aged for 12 months in first-use American and French oak barrels.

TASTING NOTES

Intense tile-red color, clean and brilliant. Highly complex aromas with notes of ripe black fruit such as blackberry and plum, wrapped in sweet, spicy, and balsamic nuances from the oak. Smooth, broad, and voluptuous on the palate.

FOOD PAIRING

Perfect with grilled meats, stews, legumes, and aged cheeses.

ALCOHOL BY VOLUME	SERVING TEMPERATURE
14,5%	From 16ºC to 18ºC

RATINGS

2022	94 Pts	Decanter
2020	91 Pts	James Suckling
2020	90 Pts	Decanter
2018	92 Pts	Wine Enthusiast
2018	91 Pts	Guía Peñín
2018	Gold Medal	IWSC
2017	93 Pts	Wine Spectator 2020
2017	90 Pts	Guia Peñin 2019
2017	Gold Medal	Int. Wine Awards 2019

	BOTTLE	BOX 6 PCS.	BOX 12 PCS.
Barcode	843701352714 9	1 8437013527146	2 8437013527143
European Pallet		105	50
American Pallet		140	70

EGOBODEGAS

JUMILLA
DENOMINACIÓN DE ORIGEN PROTEGIDA