

FINCA HISPANA

**Wines made with passion,
For people who are passionate about wine.**



Finca Hispana Monastrell Joven, 2012 DO Jumilla

Type of Wine: Red Wine
Appellation of Origin: DO Jumilla
Winery: Bodegas San Isidro, Jumilla
Varietal: 100% Monastrell. Vines 25 years old.
Terrain: Jumilla in the southeast corner of Spain is arid, very hot and characterized by the poor quality of the soil. The vines are planted far apart, to allow the roots to search for as much moisture as possible. Yields are extremely low; average rainfall is well below 10 inches per year, less than in most deserts!
Harvest: Hand picked and selected twice: initially in the vineyard, with a second selection on receipt at the winery.
Ageing: 3 months of American oak ageing.
Bottling: Bottled on the property.
Serving Temperature: Between 61° and 65° F
Alcohol Content: 14%

About the producer:

Daniel Guerrero Cruz, a young man from southeastern Spain, loves nothing better than working with the vines on his property. Monastrell is a varietal that flourishes in this high, arid region, drier than most deserts.

Tasting Notes:

Color: Deep dark burgundy.
Nose: Deep mature jam, rich and ripe dark fruit, all at once.
Palate: This is a full-bodied, fruity wine perfect for pairing with any grilled meats from your barbecue. Try it with hamburgers, chicken, lamb chops, pork ribs or steak; you will be surprised how versatile it is!

Format: 750ml (case of 12 bottles)

Ratings:

86 points

Wine Enthusiast, May 2015

"Cherry, rubber and leather aromas are tight and announce a punchy, bright, raw palate with raspberry and plum flavors. Snappy and rubbery feeling on the finish, this is a fresh Monastrell with red-fruit tendencies." M.S. (5/1/2015)