

FINCA HISPANA

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

Finca Hispana Sangria, NV DO Jumilla

Type of Wine: Sangria

Appellation of Origin: DO Jumilla

Winery: Bodegas San Isidro, Jumilla

Varietal: 100% Monastrell. Vines are between 30-50 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 many deserts!

Harvest: Hand picked and selected twice: initially in the vineyard, with a second selection on receipt at the winery.

Ageing: Stainless steel.

Bottling: Bottled on the property.

Serving Temperature: It should be kept refrigerated, and be served between 41° and 55° F.

Alcohol Content: 9%

About this wine:

Celebrated as the "essence of Mediterranean summer", this Sangria hails from the southeastern region of Jumilla. Here the Monastrell grape varietal dominates, producing a moderately sweet wine with tremendous fruit flavors.

Tasting Notes:

Color: Deep burgundy.

Nose: Plenty of fruit, aromatic and sweet.

Palate: An explosion of fruit! Just add a couple of slices of orange and lemon, serve on ice with a dash of soda or mineral water. Summer is served!

It will last for many days after opening.

Format: 3 liter Bag-in-Box (case of 4)

