

TASTING NOTE

Salto del Usero Tinto. Organic. www.bodegamonastrell.com



PRODUCTION OF METHOD

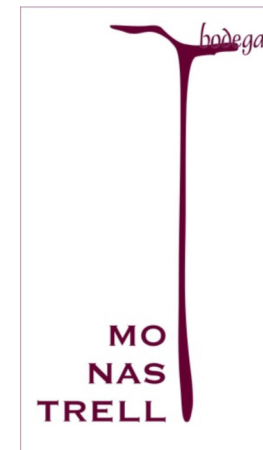
- ✓ 100% Monastrell.
- ✓ Production 6000 bottles
- ✓ Certified Organic
- ✓ Produced from 40 year+ old vines, dry-farmed, bush vines, in the Aceniche valley of Bullas. High altitude plots of 850-950m, with 3.000 hours per annum of sunlight and rainfall of 620mm.
- ✓ Harvest: first/second week of October
- ✓ 100% de-stemmed, cold vatted in small tanks. Alcoholic fermentation at a controlled temperature of 24-26°C for 12 days.
- ✓ Alcohol % vol 14°.
- ✓ Recommended serving temperature for consumption 15-17°C

FOOD MATCH

Cured hams, cheeses, stews, red peppers. Recommended consumption: 1-4 years kept at a stable temperatura.

TASTING NOTE.

- ✓ Colour: Deep, vivid red colour with violet rim that reflects its youth
- ✓ Nose: Intense and aromatic. Aromas of red fruits typical of the Monastrell variety stand out like fruits of the forest from the Mediterranean scrubland with herbs, white pepper and spice notes
- ✓ Taste: Fresh and vibrant on the palate, médium intensity and persistent. The range of aromatic notes is reflected on the palate: red fruits from the forest, redcurrant, plums. An expressive wine with body and structure and perfect acidity. It fills the mouth with peristence and invites one to savour it calmly because of its complexity.



AGRICULTURA ECOLÓGICA



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