

**PRODUCER**

Bodegas EL NIDO

REGION

JUMILLA

COUNTRY

SPAIN

TYPE OF WINE

Aged red.

VARIETY

Monastrell & Cabernet Sauvignon.

AGING

24 months in French and American oak.

The grapes for this wine are made from 12 Ha -29.65 acres- of Cabernet Sauvignon vineyards and 32 Ha -79 acres- of very old Monastrell, with a very low yield. The grapes are harvested with small baskets to prevent bruising. The bunches are brought to triage tables where the best ones are selected. It spends 24 months in French and American new oak barrels where it gets a very typical complexity.

The wine exhibits a glass-coating opaque purple color with an expressive nose of pain grille, underbrush, brier, mineral, blueberry, and blackberry fruit leading to a plush, opulent wine with great density, savory flavors, and a lengthy finish.

FOOD PAIRINGS

Rice, pasta, (noodles, spaghetti, macaroni), vegetables, mushroom, stewed meat, sausage, pork, roast meat, red and/or white meat with sauces, grilled meat, short or medium cheeses.

SERVICE TEMPERATURE

16 - 18°C

Alcoholic degree: 15.5% Vol.

750 ml

Contains sulphites.

Consumption of this product during childhood, pregnancy and in case of any sulphite allergy may cause serious damage to health.