

**PRODUCER**

Bodegas EL NIDO

REGION

JUMILLA

COUNTRY

SPAIN

TYPE OF WINE

Aged red.

VARIETY

Cabernet Sauvignon & Monastrell.

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.

Glass-staining purple. Explosive, alluring scents of blueberry, boysenberry, pipe tobacco, licorice and vanilla bean. Lush and broad but juicy and firmly built, with suave candied dark fruit flavors accented by sexy floral and Asian spice qualities. Finishes broad, juicy and impressively long, with echoing boysenberry and spice notes.

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.