

Gobanilla Monastrell

Region:
D.O. Rias Baixas

Grapes:
Monastrell

ABV:
15.0%

What:

Very attractive fruity aromas, touches of ripe fruit and reminds of new wood. Well-balanced, soft tannins and very long finish.

Where:

Monastrell grapes, used to produce this wine, shortly aged in French and American oak barrels, come from vineyards located in the surroundings of the winery, at an altitude of 700 meters in the northeast of Jumilla. Maceration and fermentation in stainless steel tanks at a controlled temperature. After malolactic fermentation and a short aging in French and American oak depending on the characteristics of the harvest, it has remained in stainless steel tanks until its bottled.

Barcode:
811449030127

Sales Info:
750ml ,Case12 ,35.30 lb.

Palletization:
70 cases / 5 Layers



Food Pairings:

Rice, stews, legumes, mushrooms, stewed meat, cured meat, roasted meats, short or medium cheeses, grilled meat or with sauce.

Tasting Note:

Intense deep red cherry color. Powerful in nose, clean and complex. Very attractive fruity aromas, touches of ripe fruit and reminds of new wood. Well-balanced, soft tannins and very long finish.

