

GORU VERDE

2021



VARIETIES

100% ORGANIC MONASTRELL



VINIFICATION

This wine is elaborated during the first week of October with Monastrell grapes selected from our certified organic farming vineyards. The vineyards are on average 25 years old. The separation of the grapes harvested ecologically and conventionally is guaranteed, not only by the facilities, but also by the vinification processes. The wine ages for 2 months in american oak barrels.

AGEING

2 months in American oak barrels.

TASTING NOTES

Black cherry with purple violet hues. Clean, fragrant with a bouquet of spices, violets and blueberries. Smooth texture, with savoury red fruits, soft with a round tannins, well-balanced acidity and a pure finish.

FOOD PAIRING

Recommended with Mediterranean salads, pasta, white meat fish, varied chesses, appetizers.

ALCOHOL BY VOLUME

14,5%

SERVING TEMPERATURE

From 12°C to 15°C

RATINGS

2021	90 Pts	Wine Spectator
2020	90 Pts	Wine Spectator
2020	90 Pts	Decanter
2020	Gold Medal	Mundus Vini Biofach
2019	Best Organic Monastrell 2020	Mundus Vini Biofach
2018	Gold Medal	Gilbert Gaillard
2018	Gold Medal	Int. Wine Awards
2017	Gold Medal	Mundus vini Biofach
2017	Gold Medal	Int. Wine Awards
2017	Gold Medal	Gilbert & Gaillard

	BOTTLE	BOX 6 PCS.	BOX 12 PCS.
Barcode	843701352708 8	1 8437013527085	2 8437013527082
European Pallet		105	50
American Pallet		140	70