

ACUMA

2021

MONASTRELL
SYRAH
PETIT VERDOT



Vinification

Manual harvest selecting the grapes on the plot according to the degree of maturity and integrity, with a second selection in the winery before incubation. Winemaking with temperature control in a range of 18-24 ° C maximum. Maceration with the skins through delicate movements to favor a slow extraction of the components, and thus, improve the integration of the wine. Malolactic fermentation in contact with wood.

Ageing

4 months in American oak barrels with French wood.

Tasting Notes

Clean and bright cherry garnet color. Aroma of good intensity, elegant, fine and harmonious. Red and black fruit, wrapped in creamy and sweet toasted and mineral notes. On the palate it is a wine with a medium to full body, good structure and acidity, easy to drink, balanced and expressive.

Food Pairing

Ideal wine to pair meat and vegetables on the barbecue. Also perfect for pasta and rice dishes. Great with hors d'oeuvres.

Alcohol: 14,50%

Service temperature: 12/15°C

RATINGS

2021 - JAMES SUCKLING - 91 POINTS

2021 - WINE ENTHUSIAST - 91 POINTS

2018 - JAMES SUCKLING - 91 POINTS

2018 - GUIA PEÑIN - 90 POINTS

2018 - GILBERT & GAILLARD - GOLD MEDAL



	BOTTLE	BOX 6 PCS.	BOX 12 PCS.
BARCODE	843701352715 6	1 8437013527153	2 8437013527150
EUROPEAN PALLET		105	50
AMERICAN PALLET		140	70