

# 3015



ORGANIC



100% VEGAN



GLUTEN FREE

3015 evokes a time where nature and live beings give us shelter in a world without resources, destroyed by ourselves. This organic wine delights us with its taste, but also encourages us to reflect about the fragility of nature that we must cherish.



Jumilla D.O.P.



6 Months / American Oak



Monastrell Organic

14% Vol.



## Elaboration

The grapes were hand-picked in September. The wine was elaborated during the second week of October with Monastrell grapes selected from our certified organic farming vineyards.



## Tasting Notes

Red purple and bright. Floral aromas and pleasant shades of red and black fruit. Elegant character, tannins very well integrated, soft and mature, pure treat.



## Food Pairing

Recommended wine to accompany Mediterranean salads, pastas, white meat and fish, assorted cheeses and snacks.



## Awards

2018	—	JAMES SUCKLING	91 POINTS
2018	—	GILBERT & GAILLARD	GOLD MEDAL
2018	—	GUIA PEÑIN	88 POINTS
2018	—	DECANTER	BRONZE
2018	—	MUNDUS VINI BIOFACH	SILVER MEDAL
2017	—	JAMES SUCKLING	89 POINTS
2017	—	DECANTER	89 POINTS
2017	—	GILBERT & GAILLARD	GOLD MEDAL
2017	—	GUIA PEÑIN	89 POINTS
2017	—	TOP WINE	GOLD MEDAL
2017	—	SAKURA AWARDS	SILVER MEDAL
2017	—	MUNDUS VINI BIOFACH	SILVER MEDAL
2016	—	GILBERT & GAILLARD 2017	SILVER MEDAL
2015	—	GILBERT & GAILLARD 2016	GOLD MEDAL
2015	—	CWWSC 2016	GOLD MEDAL - 91P

Winemaker: Luis Javier Pérez

