



MARQUES ESCRIBA

ELABORATION

The grapes for Marques Escriba are kept at a controlled temperature between 24° and 26° for a period of 10 to 15 days.

SERVING TEMPERATURE:

12/15°C

TASTING NOTES

Red garnet cherry colour, fruity with a touch of red mature fruit. Sweet and fresh, round, red fruits with a touch of nuts.

FOOD PAIRING

Recommended to go with poultry, pasta, all variety of rice semi-cured cheese.

JUMILLA D.O.P



100% MONASTRELL

☒ Harvested by hand

WINE MAKER

Luis Javier Perez