

GORU 18 M

Monastrell - Syrah - Petit Verdot Jumilla D.O.P 2016

www.egobodegas.com

ELABORATION

We select the best grape from our low production vines of more than 50 years old, located at 900m altitude. We do the harvest at their optimum moment and in an almost artesanal way in boxes of 15 kg.

We conduct separate vinification processes for each variety. The malolactic fermentation is done in our best new American and French oak barrels.

18 months in barrels.

TASTING NOTES

At the first moment produces an engaging repertoire of aromas, perfected by the perfume of sweet cherries and rose-water, with highlighted notes of chocolate, cinnamon and vainilla. Then appears a rich mix of succulent fruit-driven flavours which fill the pallet, franked by the nuances of spices, of wild strawberry and of pear. The long perseverance at the end, which is gripping, alluring, and lingering, is the identity mark of this iconic wine..

SERVING TEMPERATURE 16/18°C

ALCOHOL BY VOLUME 15%

FOOD PAIRING

Red meats, wild meats, sirloin with foie and black fruit, caramelized meat, goose, roasted lamb, Iberian cold meat, stews, blue cheese, cured goat and sheep cheeses.

WINEMAKER

Luis Javier Pérez

