

CRAZY GRAPES



In order to improve something, we must go back to the start, it is the cycle of life...

Crazy Grapes tells a story based on human being and life itself through illustration and with a lot of imagination. A simulation of how the grape variety Monastrell DOP Jumilla, decide to revolt against humans for their bad habits and behavior against Mother Nature and thus restore the balance that once existed.



MONASTRELL



3 MONTHS / AMERICAN OAK



JUMILLA DOP



14% ALC. VOL.



Vegan



Gluten Free

AWARDS

2018 GILBERT & GAILLARD // GOLD MEDAL
2018 DECANTER // BRONZE
2018 GILBERT & GAILLARD // GOLD MEDAL
2017 INTERNATIONAL WINE AWARD // SILVER MEDAL
2017 TOP WINE // SILVER MEDAL
2016 GILBERT & GAILLARD 2017 // SILVER MEDAL
2016 SAKURA AWARDS // GOLD MEDAL

ELABORATION

The grapes were chosen among the best plots, selecting only those that in our understanding could express what we were seeking for with this wine. The harvest was manual and mechanical. The fermentation and the maceration, depending on the variety, was made in contact with the peels in stainless steel tanks for 15/25 days. Throughout the entire process the temperature didn't exceed 24/26°C.

TASTING NOTES

Cherry red and clean with bright colours proper of his youth. Floral attractive aromas on nose with hints of ripe fruit and a balsamic background. In the palate it is balanced, with correct acidity, smooth finish and persistent.

FOOD PAIRING

Ideal for salads, red meat, lamb and fish. Italian pasta, short and medium cured cheeses.