

# BOTAS DE BARRO

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**Varietal:-** Monastrell

**Region:-** D.O Jumilla

Jumilla is located between the mediterranean coast and the Castilla La Mancha high, flat arid plains and with its semi arid “continental-mediterranean” climate it is the driest wine region in Spain. Monastrell, the star grape, produces wines of intense colour, good structure with rounded tannins and intense fruit flavours (ripe black berry fruits, cherries, strawberries and blackcurrants).

**Vineyards:-** Ungrafted, bush vines with an average age of 60 years old. Located in the hot, extremely dry sandy valleys of Jumilla.

**Winemaking:-** Cool initial maceration at 7°C for around 3 days. Fermentation in stainless at 27°C. 4 months in french oak. Clarification, cold stabilisation and filtering before bottling.

**Tasting notes:-** Intense purple/violet in colour. On the nose ripe berry fruits with balsamic notes, subtle toast and a hint of minerality. On the palate, fresh, bright and juicy ripe fruit with a nice long juicy finish.

**Food Pairings:-** Great with pastas, rices, red meats and of course, JAMON!

