

# LA ENCINA CENTENARIA

Vinensens



<b>COUNTRY</b>	Spain
<b>APELLATION</b>	Alicante
<b>VARIETY</b>	Monastrell, Cabernet Sauvignon
<b>AGE OF VINES</b>	35-45
<b>FARMING</b>	Sustainable
<b>SOIL</b>	Loamy-sand and sandy
<b>ALTITUDE</b>	505 meters
<b>FERMENTATION</b>	Hand Harvested, grapes strict selection, cold maceration and fermentation for 17 days.
<b>AGING</b>	12 months in new French and American oak barrels.
<b>ALCOHOL CONTENT</b>	14.5%
<b>PAIRING</b>	Back spareribs with dark beer and honey, duck breast fillet with port and cherry sauce, filet mignon with goat cheese and port sauce, pasta with tomatoes and braised beef, texas barbecue beef ribs with spiced rum sauce.

## TASTING NOTES

Deep cherry colour, with purple tones. Red and black fruit aromas like plums and prunes, with hints of balsamic and aromatic herbs. With a silky and pleasant entry in the mouth, it has sweet and ripe tannins and well balanced acidity. A deliciously Mediterranean blend.

## RATINGS HISTORY

90 Points by Wine Advocate (Robert Parker); Vintage 2014.

## LOGISTICS

<b>Packing: 12 bottles</b>			
L: 12,99 In	W: 9,84 In	H: 12,00	Wt: 165 kg
<b>Palet: 56 cases x12 bottles</b>			
L: 39,37 In	W: 47,25 In	H: 56 In	Wt: 944 kg