

MISA IMPORTS & CUVÉE
Estates from Spain

CF gold

Gabriel Martínez



COUNTRY	Spain
APELLATION	Jumilla
VARIETY	Monastrell, Syrah
AGE OF VINES	30-50
FARMING	Practicing organic
SOIL	Sandy clay limestone
ALTITUDE	800 meters
FERMENTATION	Fermented in stainless steel tanks.
AGING	5 months in French and American oak barrels.
ALCOHOL CONTENT	14%
PAIRING	Red meats like beef and lamb, wild boar chops or venison. Rich hearty stews, roasts and grilled meats.

TASTING NOTES

Powerful blackberry aromas are matched by creamy oak. This Monastrell-Syrah blend is a driller, with strong tannins and more than enough body weight. Oaky flavors of dark-berry fruits and black plums finish with vanilla and lactic notes. This is rock solid from head to toe.

RATINGS HISTORY

92 Points by Wine Enthusiast; Vintage 2013
 91 Points by James Suckling; Vintage 2017

LOGISTICS

Packing: 12 bottles			
L: 12,99 In	W: 9,84 In	H: 12 In	Wt: 16,5 kg
Palet: 56 cases x12 bottles			
L: 39,37 In	W: 47,25 In	H: 56 In	Wt: 944 kg