

TRAGOLARGO

Vinessens



COUNTRY	Spain
APPELLATION	Alicante DOP
VARIETY	Monastrell
AGE OF VINES	35-45
FARMING	Sustainable farming. Hand Harvested, grapes strict selection
SOIL	Calcareous
ALTITUDE	700 meters
VINIFICATION	The grapes are cold soaked for three days. A third of the grapes go through carbonic maceration/fermentation with the stems. The rest is a conventional maceration and fermentation with skins and pips for 10 days
ALCOHOL	14.10%
PAIRING	Red meats, oriental cuisine, spicy food, cheeses

TASTING NOTES

Dark cherry red in color with some violet hues. Forest fruits on the nose such as blackberries and strawberries with some hints of eucalyptus and liquorice. Smooth on the palate with sweet, mature tannins. Balanced acidity and freshness make this an enjoyable easy drinking style.

RATINGS HISTORY

90+ WA (R. Parker), vntg 2018.



90 WA (R. Parker), vntg 2017.

LOGISTICS

Shipper: 12 bottles

L: 12,52 In	W: 9,37 In	H: 11,85 In	Wt: 16 Kg
-------------	------------	-------------	-----------

Pallet: 55 cases x 12 bottles

L: 39,37 In	W: 47,25 In	H: 55 In	Wt: 910 Kg
-------------	-------------	----------	------------

