

# CR SOUL

Crápula y Lanena



<b>COUNTRY</b>	Spain
<b>APPELLATION</b>	Jumilla D.O.P.
<b>VARIETY</b>	Monastrell
<b>AGE OF VINES</b>	30-50
<b>FARMING</b>	Sustainable farming, Hand harvested
<b>SOIL</b>	Sandy clay limestone
<b>ALTITUDE</b>	800 meters
<b>VINIFICATION</b>	De-stemmed without crushing. Maceration 15 days. Fermentation in 5,000 kilo
<b>AGING</b>	15 months in French oak barrels
<b>ALCOHOL CONTENT</b>	14.10%
<b>PAIRING</b>	Chicken, Poultry of any kind. Try duck with che-rries. Pork, Iberic Ham, Grilled Sirloin, Beef, Mushroom risotto, Brie, Camembert, Comte cheeses

## TASTING NOTES

Aromas of blackberry, cinnamon and violet. Intense and demanding on the palate. Spicy, lightly herbal flavors of blackberry and cassis. Finish solid and round with loamy depth.

## RATINGS

- Double Gold Medal Gilbert & Gaillard, vntg 2019.
- 90 Points Gilbert & Gaillard, vntg 2019.
- 91 Wine Enthusiast, vntg 2017
- 91 James Suckling, vntg 2015.



## LOGISTICS

Shipper 12 bottles				Pallet; 50 C/12			
L:	W:	H:	Wt:	L:	W:	H:	Wt:
12.52 In	9.37 In	11.81 In	16 Kg	39.37 In	47.25 In	55 In	916 Kg

