

TRAGOLARGO

Vinessens



COUNTRY	Spain
APELATION	Alicante DOP
GRAPE VARIETY	Monastrell
AGE OF VINES	35-45
FARMING	Sustainable farming. Hand Harvested. Grapes strict selection
SOIL	Calcareous
ALTITUDE	700 m.
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
AGING	4 months in clay amphorae. No filtering and no SO2 added
ALCOHOL %	14.5 %
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

- 91 Wine Advocate Robert Parker vntg 2019
- 90+ Wine Advocate Robert Parker vntg 2018



LOGISTICS

Shipper 12 bottles				VMF Pallet 60 C/12			
L:	W:	H:	Wt:	L:	W:	H:	Wt:
13.39In	9.84In	11.85In	16Kg	120cm	80cm	170cm	960 Kg