

BEAU BONHOMME

Appellation: Denominación de Origen Protegida Jumilla

Grape varietal: 100% twenty-five-year-old Monastrell

These organic vines are located at 850 metres of altitude on parcels where the soil is sandy, calcareous and covered with white and sand-coloured stones from the nearby marble-running plate.

Vinification & Ageing

Hand-harvested, fermentative maceration at controlled temperature (25°) for 10 days in stainless steel vats with pulsair system, followed by the malolactic fermentation in stainless steel vats.

Tasting Notes

Vibrantly deep, violet colour, smooth and rich on the palate, full on taste, soft tannins, fresh black fruits and spice cocktail, well balanced with velvety texture, depth and long after-taste of pure fruit.

