

EL BONHOMME

Appellation: Denominación de Origen Valencia
Grape varieties: 50% Monastrell - 50% Cabernet Sauvignon

The El Bonhomme Cabernet Sauvignon's powerful structure and elegant veil of finesse blends amazingly well with the plump and bold fruit-laden Monastrell. The result is a harmonious marriage of the classic personality of structured Cabernet Sauvignon with the enticing ripe plum and cherry flavours of Monastrell, with fine tannins in the finish.

Vinification & Ageing

Pre-fermentative cold maceration.

Temperature controlled fermentation (23°) for 2 weeks in small stainless steel vats. Four to six months in French oak of one- and two-year-old barrels.

Tasting Notes

Dark cherry colour, pure blue and black fruits on the nose with hints of French wood. Streaks of red cherries on the palate with a smooth and clean texture, a tinge of plum-skin freshness and a vibrant mineral feel. Medium-bodied, with subtle oak adding great length and structure to the finish



"Same wine, 4 different labels"

