



Comoloco Tinto Vegan



Country:	Spain	Region:	Jumilla
Type:	Red	Varietal:	Tempranillo
Format:	12 x 750ml		

BC	AB	SK	MB
+23110	+831039		
Speculative - allocated	Allocated		

TASTING NOTES

Colour: Clean and bright Picota red

Aroma: Ripe red fruit and floral aromas with balsamic notes

Taste: Fresh and fruity with characters of underbrush, briar and blueberry.

Food: Rice, pasta, (noodles, spaghetti, macaroni), vegetables, mushroom, stewed meat, sausage, pork, roast meat, red and/or white meat with sauces, grilled meat, short or medium cheeses.

AWARDS & ACCOLADES

2022 ~ "Plenty of ripe, jammy red fruit with lots of dried strawberries and sweet cherries. Quite simple and fruity on the palate with a light to medium body and some chewy tannins that extend into the pristine, fruity finish. From organically grown grapes. No sulfites added. Vegan. Drink now." - James Suckling, Aug/2023

2022 ~ "The 2022 Comoloco, which was sold before through a different project, is now integrated into the Juan Gil range and bottled without added sulfites and very low in histamine. It's grapey and primary, with notes of honey and beeswax and with sweet tannins... 120,000 bottles produced." - Robert Parker's Wine Advocate, Jan/2024

OTHER INFO

This wine is the creation of a collaboration between Nathalie Bonhomme and Wine Director, David Stansfield of Earl's Restaurant Group.



For more information, please contact International Cellars Inc.
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