



El Nido - Vegan

Country: Spain Region: Jumilla
 Type: Red Varietal: Blend - Cabernet Sauvignon, Monastrell
 Format: 4 x 750ml

BC AB SK MB

TASTING NOTES

Colour: Deep purple.

Aroma: Explosive, alluring scents of blueberry, boysenberry, pipe tobacco, licorice and vanilla bean on the nose.

Taste: Lush and broad on the palate but juicy and firmly built, with suave candied dark fruit flavours accented by sexy floral and Asian spice qualities. Finishes broad, juicy and impressively long, with echoing boysenberry and spice notes.

Food: Perfect with grilled ribeye steak, chorizo paella and iberico jamon.

AWARDS & ACCOLADES

2019 ~ 94 Points. "I also tasted the 2019 El Nido, produced with a similar blend of 70% Cabernet Sauvignon and 30% Monastrell as the 2018 I tasted next to it. This wine always ferments in stainless steel with neutral yeasts and matures in a combination of French and American oak barrels for 23 months. 2019 was marked by torrential rains during the harvest (200+ liters in Jumilla) and the crop was reduced by 30%. It's a little lower in alcohol at 15.5%. Even if younger and a little creamier, I feel there is better integration of the oak (or the toasted notes from the charred wood) in this 2019 than in the 2018. It's fresher and has better balance in the XXL style of red that doesn't come through as varietal; the grapes feel very integrated, and the varietal character seems diluted in the blend. 5,500 bottles were filled in September 2021." - Robert Parker's Wine Advocate, Apr/2022

2019 ~ 92 Points. "Aromas of raspberries, blackberries, chocolate, nutmeg and dried herbs. Full-bodied, ripe and plush with firm, creamy tannins. Rich and fleshy, but the alcohol is well balanced. Polished chocolate and praline notes to close. Vegan. Drink or hold." - James Suckling, Dec/2021

OTHER INFO

70% Cabernet Sauvignon, 30% Monastrell. The grapes for this wine are made from 12 Ha -29.65 acres- of Cabernet Sauvignon vineyards and 32 Ha -79 acres- of very old Monastrell, with a very low yield. The grapes are harvested with small baskets to prevent bruising.



For more information, please contact International Cellars Inc.
 200-1122 Mainland Street, Vancouver, BC V6B 5L1
 604 689 5333 info@international-cellars.com
 www.international-cellars.com