



Honoro Vera Organic & Vegan Monastrell

Country: Spain Region: Jumilla

Type: Red Varietal: Monastrell

Format: 12 x 750ml

BC AB SK MB

+919621

Speculative

TASTING NOTES

Colour: Intense, bright cherry-coloured robe with a purple rim.

Aroma: Sweet, pleasant notions of red fruit, along with fresh flowers and subtle

herbal hints. Delicate touches of spices and toast.

Taste: Red fruit, spices and balsam, an overall sensation of freshness and youth.

with a medium body, a tight acidity and some crunchy tannins.

Food: Bluefish, cold meats, grilled lamb, grilled red meats, grilled vegetables,

roasted lamb, semi-curred cheese.

AWARDS & ACCOLADES

 $2022 \sim$ "The young and unoaked 2022 Honoro Vera Monastrell is juicy and fruit-driven and has notes of honey and beeswax intermixed with berries and herbs. It's a bit more powerful than Comoloco, from older vines and with 14.5% alcohol. 216,000 bottles produced." - Robert Parker's Wine Advocate, Jan/2024

OTHER INFO

This wine is made from grapes from organic vineyards in accordance with the rules of the European Union and the United States. The vines are planted in limestone soils and go without irrigation, even though rainfall does not exceed 300 mm annually. The result: low yields of top quality grapes.

