



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-cured cheese.

AWARDS & ACCOLADES

2023 ~ 90 Points. Style: Jammy Colour: Deep cherry Aroma: Ripe fruit, dried herbs Flavour: Ripe fruit, spicy, round tannins - Guía Peñín, Jun/2024

2023 ~ "Simple, ripe nose with stewed herbs and cherry compote. Strawberry jam on the medium-bodied palate with chewy tannins... From organically grown grapes. Vegan." - Zekun Shuai - James Suckling, Oct/2024

2022 ~ "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.



For more information, please contact International Cellars Inc.
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