



Honoro Vera Organic & Vegan Monastrell

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

BC	AB	SK	MB
+919621	+919621		
Speculative	Allocated		

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

2020 ~ 90 Points. "The certified-organic 2020 Honoro Vera Organic was produced with Monastrell that fermented in open-top stainless steel vats with selected indigenous yeasts and was bottled unoaked. It's quite similar to the regular Monastrell with 14.5% alcohol and a fruit-driven and juicy personality. It has notes of ripe black fruit and aromatic herbs, juicy, hedonistic and tasty, and it's a very good value and apt for the table. Balanced and harmonious, perhaps a little more concentrated than the regular Honoro Vera Monastrell. A bargain. 216,000 bottles produced. It was bottled in March 2021." - Robert Parker's Wine Advocate, Apr/2022

2020 ~ 90 Points. "Colour: deep cherry. Aroma:ripe fruit, dried herbs, balsamic herbs. Flavour:powerful, ripe fruit, spicy, round tannins." - Guia Peñín, 2021

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.



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