



La Flauta de Bartolo

Country:	Spain	Region:	Jumilla
Type:	Red	Varietal:	Monastrell
Format:	12 x 750ml		
	BC	AB	SK
			MB
			+347538
			PWS

TASTING NOTES

Colour: Dense ruby/purple-coloured.

Aroma: Acacia flower characteristics.

Taste: Loads of Creme de cassis, licorice, and truffle.

Food: Rice, pasta (noodles, spaghetti, macaroni), white and blue fish, goat cheese, cold meat, vegetables, lentil soup, peas, mushroom, beef, chicken, roast meat, red and white grill meat.

OTHER INFO

By Special Order. Grapes used to elaborate this wine come from vineyards located in the northeast of Jumilla, between 700-800 metres of altitude, Monastrell vineyards are planted on chalky soils and Shiraz vineyards on sandy soils. The grapes of Shiraz were collected during the two first weeks of September and Monastrell grapes during last two weeks of this month. The fermentation process was carried on in stainless steel tanks with control of temperature where the juice was maintained in contact with the skins during all the process.

