



Pasico - Vegan

Country:	Spain	Region:	Jumilla
Type:	Red	Varietal:	Blend - Monastrell, Shiraz
Format:	12 x 750ml		

BC	AB	SK	MB
+536664	+762587	+21254	+16476
Speculative	Open	SO	PWS

TASTING NOTES

Colour:	Deep cherry red colour.
Aroma:	Very intense, with explosive aromas of wild blackberries and sweet herbs.
Taste:	Rich, sleek and expansive on the attack, packed with blackberries, dark plum and wild cherry, all bracketed by supple tannins.
Food:	Rice, pasta, white fish, goat cheese, peas, mushroom, beef, chicken, roast meat, red and white grilled meat.

AWARDS & ACCOLADES

OTHER INFO

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.



For more information, please contact International Cellars Inc.
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