



Zagalín Monastrell

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

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|-----------------|----|----|----|
| BC | AB | SK | MB |
| +67915 | | | |
| BCLDB exclusive | | | |

TASTING NOTES

Colour: Exuberant, dense ruby/purple

Aroma:

Taste: Crème de cassis, liquorice and acacia flower characteristics.

Food: Roast meat, grilled chicken, salads with goat cheese, and tomato sauce pasta dishes.

AWARDS & ACCOLADES

2020 ~ "Made from Monastrell (aka Mourvedre) this old bush vine red from the Gil Family Estates suggests classic notes of charred plum and espresso, salted licorice, black cherry and wild herbs. It's a silky red with supple fruit flavours woven with toasted coconut husk, brown spice and black coffee. A great weekday dinner red with roasted veggies, hearty stews and soups or BBQ." - Daenna Van Mulligen, Winescores.ca, Nov/2022

OTHER INFO

Grapes from some of the best vineyards of Monastrell in the area of Jumilla are used to produce this elegant, fruity and well balanced wine. It is a full-throttle, exuberant, dense ruby/purple coloured effort with loads of crème de cassis, liquorice and acacia flower characteristics. This exotic, deep, broad, intense red should be enjoyed over the next 3-4 years. Service Temperature: 16-18°C



For more information, please contact International Cellars Inc.
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