



PRODUCER
OROWINES

REGION
JUMILLA

COUNTRY
SPAIN

TYPE OF WINE
Young red.

VARIETY
Monastrell.

The vineyards of Monastrell located at the north of Jumilla, in the area of Término de Arriba, produce a very low yield because of the dry climate and absence of irrigation, this dry-farmed 25- to 30 year-old-vines produce a fresh and fruity wine with notes of underbrush, brier and blueberry, it is a savory, friendly wine for drinking over the next 3-4 years. It is an outstanding value, very easy to drink and enjoy it.

FOOD PAIRINGS

Rice, pasta, (noodles, spaghetti, macaroni), vegetables, mushroom, stewed meat, sausage, pork, roast meat, red and/or white meat with sauces, grilled meat, short or medium cheeses.

SERVICE TEMPERATURE

14 - 16 °C

Alcoholic degree: 14.5% Vol.

750 ml.

Contains sulphites.

Consumption of this product during childhood, pregnancy and in case of any sulphite allergy may cause serious damage to health.