



www.bodegasgrupadasponte.com

6 Sensations Collection

LA ELECCION DE CARMEN

TECHNICAL FILE

REGION: MURCIA, Levante- Spain

D.O.: JUMILLA

COLOUR: Red

VINTAGE: 2009 Crianza

GRAPE VARIETY: Monastrell 90% and Tempranillo 10%.

ALCOHOL CONTENT: 14 % vol.

CAPACITY: 75cl

TASTING NOTES

Deep cherry red coat. Aromas of ripe fruit, species and mushrooms. Rich sensations in the nose: maturing wooden aromas but very well matched: memories of coconut and vanilla over a fine fruity substrate. Fresh and elegant in the mouth, excellent aromatic complexity over notes of ripe fruit, intense and long finish. Pleasant in the mouth, warm and full bodied, tannic but not rude, with tannins in the condensation stage, juicy, clean in retro nasal and very persistent.

ADVICE OF THE SOMMELIER

Serve between 16 and 18°C. Decant in a jug half an hour before serving. It matches perfectly beef steak in pastry, game, rack of lamb and cheese. If properly kept, this wine will reach its best moment from the second year onwards in bottle and till the fourth year. Ideal to go with starters, cod, salmon, roe and fish.

