



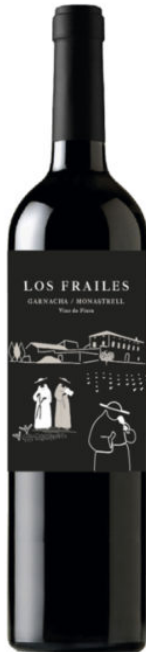
True Terroir Ltd.

Unit 7C -West Road London N17 0QT

+44 078 4512 9306

info@trueterroir.co.uk

orders@trueterroir.co.uk



MONASTRELL Y GARNACHA ORGANIC - CASA LOS FRAILES

Two autochthonous varieties with very different profiles that are completed in a balanced, sweet and fresh wine, a true reflection of the Mediterranean expression. On the one hand the monastrell variety is fluid, direct, eternal and on the other hand the Garnacha, voluminous, sweet, round. Its aging in barrels give it a greater integration of the two varieties.



The Monastrell was destined for concrete deposits for 5-6 months while the Garnacha tintorera was aged in 225L French barrels.

Producer	Casa Los Frailes
Country	Spain
Region	D.O. Valencia
Grape Variety	Garnacha, Monastrell
Organic & Biodynamic	Yes
Vintage	2016
Alc %	13,5%
Food & Wine Matching	Meats, Rice, White Meats
Bottle Quantity	750 ml