



**MONASTRELL - VALENCIA DO - DOLOMITAS - BODEGA CASA LOS FRAILES**

**Vinification:** The harvest of Monastrell grapes, grown on the stony soils at the Dolomite's foot, is executed by hand to ensure utmost quality. The winemaking embraces traditional methods with minimal intervention, employing natural yeasts during fermentation, gentle pressing, and a careful approach to sulphites. This process unfolds in ancient, 17th-century concrete tanks and clay amphorae, where both fermentations occur. After aging for ten months, the wine is lightly filtered, preserving its character before bottling.

**Tasting Notes:** It showcases a bright cherry red hue with violet reflections and offers an aromatic bouquet filled with cloves, rose petals, and subtle hints of turmeric, alongside fresh red fruit notes. On the palate, it's velvety and juicy, revealing ripe black cherry and blackcurrant flavours, complemented by dusty tannins and balanced acidity, leading to a harmonious and complex finish.

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<b>Producer</b>	Bodega Casa Los Frailes
<b>Country</b>	Spain
<b>Region</b>	Valencia
<b>Appellation</b>	Valencia Do
<b>Grape Variety</b>	Monastrell
<b>Vintage</b>	2016
<b>Barrel</b>	Concrete, Amphora, 10 Months
<b>Organic &amp; Biodynamic</b>	Biodynamic Certified
<b>Alcohol Content</b>	14%
<b>Bottle Format</b>	750 ml
<b>Food &amp; Wine Matching</b>	Beef, Cheese, Creamy Cheese, Fresh Cheese, Lamb, Mature and hard cheese, Meats, Mushrooms, Parmigiano Reggiano, Pasta, Pizza, Pork, Poultry, Risotto, Veal, Vegetable Dishes, White Meats, Cured Meat