



El Tesoro Monastrell Shiraz, Jumilla 2017

EGO005 MADE BY BOUTINOT JUMILLA, SPAIN

14% | 6 x 75cl | Screwcap

Monastrell 85% , Shiraz 15%

Vegetarian, Vegan

*A red with layers of spicy fruit and damson,
that massively over delivers.*

Boutinot
WINES

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PRODUCTION

Bodegas Juan Gil own over 500 hectares of vineyards, between 700 and 850 metres altitude, in the northwest of Jumilla: old bush vine Monastrell planted in chalky soils, and Shiraz grown in sandy soils on younger, trellised vines. Vinification is carried out at the winery in the heart of the Juan Gil vineyard area. Fermentation takes place in stainless steel, temperature controlled, and the juice maintains contact with the skins during this 10-day process.

TASTING NOTE

Ripe, appealing aromas of plums, blackberries, and cherry and a hint of milk chocolate. Rich and spicy on the palate with dark fruit, balancing acidity and soft tannins.

FOOD MATCH

Rich pasta dishes with salami or ham, or a premium, meat-rich, lasagna with layers of meatballs and slices of pepperami in the mix!

AWARDS

2015 Vintage



Catavinum 2017
SILVER



Wines from Spain 2016
WINNER

NOTES