

SALVAJE

4 MONTHS IN AMERICAN AND FRENCH OAK BARRELS AT 50/50



Flying over the vineyards of Jumilla, we met the peregrine falcon, the fastest animal in the world when it swoops down to hunt. Thanks to him, not a single rodent attacks the crops of our Monastrell grapes, that we then turn into this wine aged in oak barrels for 4 months.

CARACTERISTICS

Variety: 85 % Monastrell-15 % Syrah

Alcohol content: 14 % vol.

Sugar content: 3,5 g/L

TASTING NOTES

It is a high layer wine, where a perfect balance between fruity aromas and new oak wood is appreciated giving to the wine unique and great expression features.

A PERFECT PARTNER FOR

Red meat, grilled meat, ribs, and spicy courses.

LOGISTICS

Bottle	Bordeaux 75 cl conical
Bottles/carton	6
Cartons/pallet	120
Cartons/40 ft (pallet)	2520