



PRODUCER

Bodegas El Nido

REGION

D.O. Jumilla | Spain

VARIETAL

70% Monastrell
30% Cabernet Sauvignon

WINEMAKER

Chris Ringland

FERMENTATION

Small open tanks
of stainless steel

COOPERAGE

French & American oak

AGING

24M

ALCOHOL

15.5%

TARTARIC ACID

5.50 g/l

pH

3.62



TASTING NOTES

This wine exhibits a glass-coating opaque purple color. It has an expressive nose of pain grille, briar, minerality and blueberry and blackberry overtones. This plush, opulent wine has great density, savory flavors and a very lengthy finish that gets better with age.

VINEYARDS

The vineyards of Bodegas El Nido include 12Ha (29.7 acres) of Cabernet Sauvignon and 32Ha (79 acres) of very old Monastrell, with a very low yield. The grapes are harvested in small baskets to prevent bruising, and only the best bunches are selected.

ACCOLADES

2016v | **95 POINTS** | GUIA PEÑIN

2016v | **93 POINTS** | VINOUS

2016v | **92 POINTS** | WINE ADVOCATE

2016v | **91 POINTS** | JAMES SUCKLING

2015v | **94 POINTS** | GUIA PEÑIN

2015v | **92 POINTS** | WINE ADVOCATE