



MEDITERRÁNEA
ORGANIC WINE

JUMILLA
DENOMINACIÓN DE ORIGEN PROTEGIDA



La Gavacha

ORGANIC WINE

Region

DOP Jumilla

Variety

100% Monastrell

Vineyards

Vineyard's age: 35 years old

Altitude: 620 m

Soils: Stony and Limestone

Climate: Continental :3000h of sun/ year,
low rainfall.

Production

Manual Harvest – 1st weeks of October

Alcoholic Fermentation in concrete tanks
during 16 days.

Malolactic Fermentation in concrete tanks
for a natural micro-oxygenation.

Ageing 9 months in French and American
oak.

Alcohol: 14,5% Vol..

Tasting notes

Intense Rubi color.

Powerful aromas of ripe fruits, great
freshness, notes of menthol from the
Mediterranean mountain. Hints of violet
flowers, spices and roasting notes.

Fleshy red, tasty in mouth with an explo-
sion of fruits and a nice acidity, very
well-balanced structure quality.

Smooth and persistent finish.

Food Pairing

Red meats, roasts, meats in sauces. Tasty
cheese board.

Service Temperature: 16-18°C.

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