

IMPERO

WINE DISTRIBUTORS



ALTADO MONASTRELL DO ALMANSA

FINCA FELLA, RED WINE

APPELLATION

Almansa, Spain

VARIETAL COMPOSITION

Monastrell 100% (organic)

ALCOHOL CONTENT

15.5% vol.

WINEMAKING

Traditional vinification practices are followed with crushing, fermentation in rotative horizontal tanks. Maceration for 8 days at a temperature of 26°C. Following malolactic fermentation, the wine is aged in 300lt French oak barrels for at least 6 months.

TASTING NOTES

Intense cherry red color. On the nose, the fruitfulness from the Monastrell varietal with subtle confit fruit flavors, blended with smokey hints and roasted tones from the gently toasted French oak barrels. Well-balanced and fresh on the palate. Lively, full-bodied with great acidity and noble and smooth tannins.

FOOD PAIRING

Ideal with deep flavored stews, rich meats, pasta with mushrooms, dried meat such as Spanish ham and cured cheese.



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