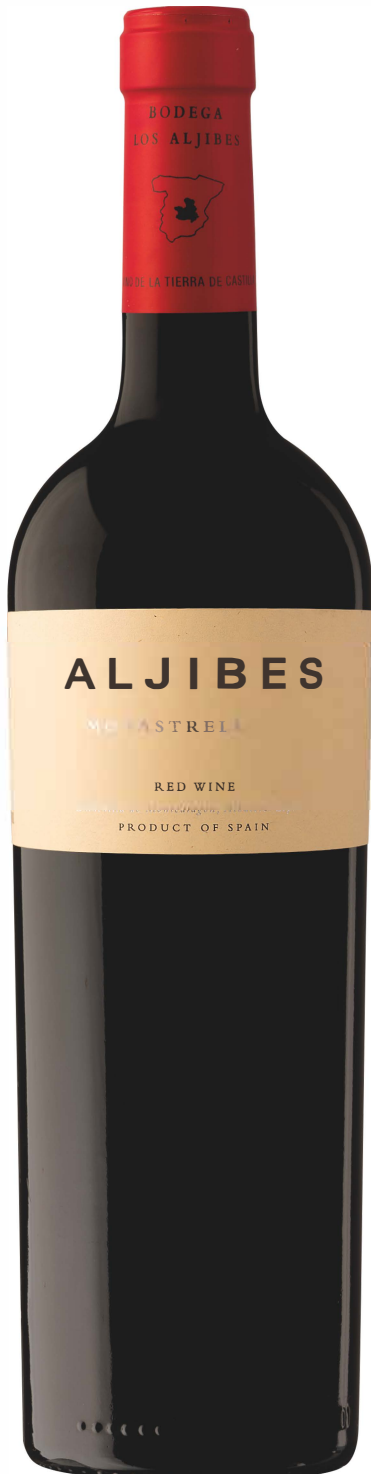




BODEGA  
LOS ALJIBES



## Aljibes Monastrell 2019

<i>Varieties:</i>	The exclusive and historic grapes of this wine are harvested by hand in our vineyard The Rambla del Conde. A double selection of the grapes is made (in the field and in the winery)
<i>Vinification:</i>	The grapes harvested by hand are fermented for 15 days. Made from the beginning in French oak, for 16 months.
<i>Breeding:</i>	16 months in French oak.
<i>Pairing:</i>	Ideal for all types of baked meat and fish. Recommended for Mediterranean foods and cheeses.
<i>Temperature of service:</i>	15 - 18° C
<i>Denomination:</i>	Vino de la Tierra de Castilla
<i>Alcohol:</i>	14 %

Intense burgundy color. Jam of black fruits, spices and sweet woods, balsamic background. Complex on the palate: enormous texture, fruit weight, tasty, succulent tannins and formidable balance.