



LA PURÍSIMA

BODEGAS

CAPA ROTA MONASTRELL & SYRAH BLEND



Region: Yecla, Spain

Tasting Note: Red, deep burgundy in color. Rich red cherry notes showcase a medium bodied red with well integrated tannins. A touch of cola with dark raspberry jam and bing cherries grab the nose and hint at a spicy undertone. On the palate it is flavorful and well balanced with a spicy finish.

Vinification: 70% Monastrell and 30% Syrah with yields which not exceed 20 hl/ha. Fermentation lasted around 10 days, at low temperature in order to conserve the fruitiness and the typical aromas of each grape variety.

Food Pairing: Enjoy this wine with grilled meats, lasagna, and roasted pork loin.

Ageing Potential: 2 to 5 years

ABV: 13%

pH Level: 3.44

Residual Sugar: 5.3 g/L

88 pts-"BTI-Tastings.com (PV)

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