



## MARINA ESPUMANTE RED



**VARIETAL:** 100% Monastrell

**TYPE OF WINE:** Red sparkling wine. **10%vol.**

**GASTRONOMY :** Ideal whenever, for an aperitif or with desserts.

To serve preferably at 4-7°C

To consume within the year and half after the grape harvest.

**VINEYARDS:** 30 years old. Yield of 3.000 kg/ha. Located in Alicante's Coast, near the sea.

**CLIMATE** Summers very dry and sunny. Springs with west wind and winter rain, provides a unique microclimate.

**GRAPE HARVEST:** Harvested by hand in 20 Kg boxes to protect the quality of the grapes. Harvested the first half of October.

**SOIL :** Deep, fertile and calcareous soil. The floor reflects light and facilitates the maturation of the grapes.

**WINE MAKING:** Natural fermentation – Charmat method.

**COLOR:** Beautiful crown on a cherry red bottom.

**NOSE:** It reveals its freshness with fruit touch which reminds the sour cherry, blackberry, cherry and red fruits.

**PALATE :** The attentive winemaking combines the sparkling bubbles with the sweetness of the grape. Flavors of candied sour cherry. It is well structured, mineral and fruity.