



# Pedrera Monastrell, DO Jumilla 2024

EGO009 BODEGAS JUAN GIL JUMILLA, SPAIN

13.5% | 6 x 75cl | Other

Monastrell 100%

Vegetarian, Vegan, Sustainable

*A full-flavoured unoaked Monastrell -  
capturing the essence of Jumilla!*

**Boutinot**  
WINES

# Pedrera Monastrell, DO Jumilla 2024

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## PRODUCTION

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Grapes are sourced from vineyards at around 700 metres altitude, around La Aragona. These vineyards surround the cellar, which is around six miles to the northeast of Jumilla. The Monastrell vines have an average age of 25 years. Temperature controlled fermentation takes place in stainless steel.

## TASTING NOTE

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This has bags of cherry and bramble fruit. A bright, fruit-forward style with plush bramble, plum and mocha characters, wrapped up in smooth, rounded tannins. This juicy and crowd-pleasing style of monastrell is really easy to get along with - offering a tasty and satisfying glass of red.

## FOOD MATCH

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Perfect with pasta, pizza, red meats and casseroles.

## NOTES