

Hammeken Cellars – Gran Pasas | Yecla DO Monastrell Spain (MURCIA) – 2021

Vinification

Harvested from October until early November, just when the grapes were beginning to raisin on the vines. Within these slightly raisined clusters exists a harmonious concentration of natural sweetness and mature blackberry flavors. The wine is aged in fine French oak for 6 months, which puts the GRAN in this Pasas.

Taste

Deep dark ruby red colour with violet blue rim. The aromas are mature blackberries, ripe juicy dark cherries gentle notes of wild herbs balanced off with a dark chocolate. On the palate the wine is rich and juicy with good concentration between mature fruits and rich dark chocolate with a natural sweetness and gentle tannins that lay smooth over the palate.

Food pairing

Stew | Cheese - cheese pater | Spiced dishes | Steak - grilled

General information

Type: Red wine

Grape varieties: Monastrell

Viticulture: Traditional

Taste profile: Complex generous

