



Wijnfiche

## **Pura Vina – Tía Manuela | D.O. Bullas Monastrell Spain (MURCIA) – 2022**

### **Domain**

#### **Pura Viña**

The estate currently comprises 8 hectares of vineyards but is continually expanding. Strategically located vineyards are being acquired, but only if they possess the capabilities to produce grapes with the desired characteristics. Situated at an altitude of 900 meters, the vineyards benefit from a Mediterranean climate, contributing to the finesse of both Garnacha and Monastrell varieties.

### **Vinification**

All the grapes come from a single plot, planted in 2006 and located in the Valle de Sol. During vinification, the grapes undergo an extended maceration of up to 40 days. After fermentation, the wine is aged in 400-liter French oak barrels.

### **Taste**

This splendid Tía Manuela has a lush, aromatic nose with pronounced mineral notes, red fruit, and subtle hints of wood (spice and vanilla). On the palate, the wine starts full and robust with a remarkable tannin structure, but is followed by a remarkable freshness that dominates the finish.

### **Food pairing**

BBQ | Game - hare | Steak - grilled | BBQ - ribs

### **General information**

Type: Red wine

Grape varieties: Monastrell (100%)

Viticulture: Traditional

Storage (years): + 7-10

Serving temperature: 16-18 °C

Taste profile: Complex generous

