

VIVIR SIN DORMIR

“ 100% ECO. 100% MONASTRELL ”

D.O.P. JUMILLA

VARIETIES

100% Monastrell Eco.

VINEYARDS AND SOIL

Clay and limestone soils. Vineyards which are organically certified, are more than 30 years old and are situated in Murcia at 650 metres altitude.

OAK BARRELS

4 months in French oak barrels.

WINEMAKER'S TASTING NOTES

Vivir Sin Dormir has an intense purple colour and aromas of very mature red and dark fruits. Black pepper and subtle roasted tones appear in the aftertaste. On the palate, it is an enveloping wine intensity, well-structured and persistent. Serve between 12° and 15°C

PAIRING SUGGESTIONS

Vivir Sin Dormir is a wine of great personality that goes well with Mediterranean gastronomy and long nights.

TECHNICAL DATA

pH 3,82
TotalAcidity : 5,2g/L
Residual Sugar : <4
Alc: 14,5% Vol.

PALLET

Size : 0,75
Box Bottles : 6
Pallet Bottles : 630



Vivir sin Dormir attracts on sight and wins you over with each sip. It's one of the most looked after wines by our technical team. The Monastrell grape, a protagonist in our neighbour Jumilla's wine growing region, is cultivated by one of the pioneers in organic growing in the area.

Thank's to a late harvesting, a double selection of grapes, in the vineyards as well as in the winery and a careful elaboration and aging, we have managed to extract in each bottle and in a natural way, the whole personality of the Monastrell grape.

Did you know...? The label was designed by a friend the young Valencian artist Eduardo Bermejo



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