ARRÁEZ 19 50

VIVIR SIN DORMIR

100% Eco - 100% Monastrell

D.O.P. JUMILLA

RED WINE

VARIETIES

Monastrell Eco.

VINEYARDS AND SOIL

Clay soils located to the west of the province of clay and calcareous soil. 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.

PAIRING SUGGESTIONS

Vivir Sin Dormir is a wine of great personality that goes well with Mediterranean gastronomy and long nights.
Serve between 12º and 15ºC.

TECHNICAL DATA

14,5 % Vol.

PALLET

750 ml. glass bottle.
Cardboard box of 6 bottles.
630 bottles/Europallet.
690 bottles/American pallet.

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 cerful 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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