

## Toza Monastrell Jumilla Crianza

Bodegas San Dionisio

Spain - Murcia - Jumilla

Toza Crianza is a powerful, rich and delicious aged red wine with toasted and smoked nuances from its ageing in oak, which respect and blend perfectly with the ripe fruit varietal aromas of the Monastrell (or Mourvèdre).

### Specifications

<b>Appellation</b>	Jumilla
<b>Wine Type</b>	Red
<b>Varietals</b>	100% Monastrell (Mourvedre)
<b>Age of Vines</b>	Average 40 years
<b>Soil type</b>	Limestone soil with a lot of stone, mostly pebbles.
<b>Vinification</b>	Fermentation for 12 days in temperature-controlled vats. /> Aged in French and American oak barrels for 12 months.
<b>Production</b>	3,000 (9-liter cases)
<b>Pairings</b>	Red meat and game casseroles and well-cured cheeses.



### Codes, Weights and Measures

<b>UPC</b>	7 84585 02658 6
<b>Units/Case</b>	12
<b>Unit Size</b>	750 mL
<b>Container</b>	bottle
<b>SCC</b>	1 07 84585 02658 1
<b>Case Weight</b>	33
<b>Cases/Pallet</b>	56
<b>Layers/Pallet</b>	7
<b>ABV</b>	14.50%
<b>SRP</b>	\$ 25.99 USD 750mL Bottle

### Reviews and News

2017 Toza Monastrell Jumilla Crianza - 90 PTS - VINOUS
2017 Toza Monastrell Jumilla Crianza - 87 PTS - Silver Medal - BTI