

Toza Monastrell Jumilla

Bodegas San Dionisio

Spain - Murcia - Jumilla

Toza is a classic example of the Monastrell variety from the Mediterranean region. Intense attractive red color. Mild taste with ripe fruit balsamic aromas, with toasted nuances from its oak ageing. Very expressive and characteristic wine from south-east of Spain.

Specifications

Appellation	Jumilla
Wine Type	Red
Varietals	100% Monastrell
Age of Vines	Average 40 years
Soil type	Limestone soil with a lot of stone, mostly pebbles.
Vinification	Grapes harvested manually from old vineyards. Fermentation lasts for 10-12 days and carried out at a temperature of 25°C. The malolactic fermentation is carried out in oak barrels, remaining in the barrels for a minimum of 4 months for its rounding and ageing.
Production	6,000 (9-liter cases)
Pairings	White meats, pastas, rice, dishes and stews.



Codes, Weights and Measures

UPC	7 84585 02496 4
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02496 1
Case Weight	33
Cases/Pallet	56
Layers/Pallet	7
ABV	14.50%
SRP	\$ 17.99 USD 750mL Bottle

Reviews and News

2019 Toza Monastrell Jumilla - 89 PTS - VINOUS