

Bodega Cerrón

La Calera del Escaramujo 2022



RED STILL WINE



SPAIN



JUMILLA



BIODYNAMIC



SUITABLE
FOR VEGANS

TASTING NOTE

This has the finesse, balance and concentration of Grand Cru Burgundy. With a glowing, vivid ruby colour, it has astonishing intensity and freshness of aroma. With complex, toasty, savoury and meaty characteristics, it opens up to a lovely, sumptuous fruitiness, and a plush, developed texture. Truly lovely to drink now, it will also cellar well.

VITICULTURE

Dry farming, old vines, Pie Franco.

VINIFICATION

1.67 hectares of dry-farmend, ungrafted Monastrell vines from a single site at between 900 and 960 m elevation. Matured 20 months in 600 litre oak barrels and glass demijohns, before bottling unfinned and unfiltered.

| | |
|-----------------|-----------------------------------|
| SIZE | 75cl |
| VINTAGE | 2022 |
| ABV | 14% |
| GRAPE VARIETIES | Monastrell (95%), Macabeo (5%) |
| CLOSURE | Natural Cork |
| SKU CODE | L3341422 |
| EXPRESSION | Red, Medium-Bodied and Elegant |
| COUNTRY | Spain |
| REGION | Jumilla |
| ALLERGENS | Sulphur |
| SUITABLE FOR | Vegans, Vegetarians |
| CLOSURE | Natural Cork |
| PH | 3.27 |
| TOTAL ACIDITY | 6.17g/l Tartaric |
| RESIDUAL SUGAR | 0.27g/l |
| SKU | L3341422 |