

Bodega Cerrón

La Servil 2023



RED STILL WINE



SPAIN



JUMILLA



BIODYNAMIC



SUITABLE
FOR VEGANS

TASTING NOTE

La Servil has deep, juicy aromas of black cherries, raspberries, blanched almonds and a hint of liquorice. It has a bright, fresh, vivacious personality on the palate, with irresistible juiciness and soft, gentle texture. Both refreshing and satisfying at the same time, this is capable of keeping, but it's absolutely irresistible straight away.

VITICULTURE

Dry farming, old vines, Pie Franco.

VINIFICATION

From ungrafted vines planted between 1954 and 1956 on a site with at 960 elevation, with limestone, gravel and sandy soils. Short maceration and long élevage in large oak foudre to develop the texture.

SIZE	75cl
VINTAGE	2023
ABV	14%
GRAPE VARIETIES	Monastrell (94%), Other (6%)
CLOSURE	Diam
SKU CODE	L3376123
EXPRESSION	Red, Medium-Bodied and Elegant
COUNTRY	Spain
REGION	Jumilla
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Diam
PH	3.47
TOTAL ACIDITY	5.73g/l Tartaric
RESIDUAL SUGAR	0.32g/l
SKU	L3376123