

Bodega Cerrón

La Servil 2024



RED STILL WINE



SPAIN



JUMILLA



ORGANIC



SUITABLE
FOR VEGANS

VINEYARD

La Servil is a place in an area of Fuente-Álamo with calcareous soils of sand and gravel. The old vines planted on a free foot define a fresh and fluid Mediterranean landscape with contained austerity and an earthy and saline tannin. It is an area of height, with deep calcareous soils that maintain low pH in wines with high alcohols. The low pH, high acidity and alcohol allow to work in a very natural way maintaining the SO2 at very low doses.

VITICULTURE

Dry farming, old vines, Pie Franco.

SIZE	75cl
VINTAGE	2024
ABV	14%
GRAPE VARIETIES	Monastrell (94%), Other (6%)
CLOSURE	Natural Cork
SKU CODE	L3376124
EXPRESSION	Red, Medium-Bodied and Elegant
COUNTRY	Spain
REGION	Jumilla
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
PH	3.47
TOTAL ACIDITY	5.73g/l Tartaric
RESIDUAL SUGAR	0.32g/l
SKU	L3376124