

Bodega Cerrón

Remordimiento Red 2024



STILL WINE



SPAIN



JUMILLA

TASTING NOTE

It has an approachable red fruit character alongside hints of aromatic herbs. Balanced and smooth on the palate the flavours are pure and refined with mineral hints. It represents perfectly the style of the village of origin and its landscape.

VITICULTURE

Dry farming, local variety.

VINIFICATION

Harvest and selection of the grapes by hand. Cold maceration before fermentation. Long fermentation with skins with natural autochthons yeasts in clay amphora and open barrels.

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| SIZE | 75cl |
| VINTAGE | 2024 |
| ABV | 14% |
| SKU CODE | L3326124 |
| COUNTRY | Spain |
| REGION | Jumilla |
| SKU | L3326124 |