Bodega Cerrón

Remordimiento Red 2025

RED STILL WINE | SPAIN | JUMILLA | BIODYNAMIC | SUITABLE FOR VEGANS

TASTING NOTE

This wine shows the elegance of which Monastrell is capable, from the Mediterranean influence on the south-facing vineyards. 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

Remordimiento is made from dry-farmed, bush-trained Monastrell vines aged 25–50 years in Fuente-Álamo. Mediterranean influence gives an austere, structured style, while sandy limestone soils and fragments from the petrocalcic layer bring freshness, minerality and definition.

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.

SIZE	75cl
VINTAGE	2025
ABV	14%
GRAPE VARIETIES	Monastrell (90%), Garnacha (5%), Syrah (5%)
CLOSURE	Diam
SKU CODE	L3326125
EXPRESSION	Red, Medium-Bodied and Elegant
COUNTRY	Spain
REGION	Jumilla
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Diam
PH	3.52
TOTAL ACIDITY	5.6g/l Tartaric
RESIDUAL SUGAR	0.39g/l
SKU	L3326125