



Fruto Noble Finca

Producer: Bodegas Francisco Gomez

Region: DOP Alicante

Grape variety: 70% Monastrell and 30% Syrah

Vintage: 2021

ABV: 14%

Vineyard: Sandy soil with high permeability and low salinity.

Aging: 4 months in French Allier oak barrels. Medium-light toasted barrels to respect the fruit in the wine as much as possible.

Elaboration: Elaboration is carried out for each variety separately in stainless steel tanks, fermented at low temperature (25°C) with native yeast from their own vineyard.

Tasting note: Red wine with intense ruby color. On the nose it presents aromas of fresh fruits and notes of fine toasted and smoked aromas from its time in the barrel.

Pairing: Stewed legumes and semi-cured cheeses.

Other: Less than 100mg/l sulfites