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Toza Monastrell Crianza Jumilla

Bodegas San Dionisio

Spain – Castilla-La Mancha – Jumilla

ABOUT THE WINERY

Bodegas San Dionisio is located in the town of Fuenteálamo in Albacete (Castilla – La Mancha). For centuries, from generation to generation, the winemakers have developed cultivation techniques to take full advantage of the exceptionally hard conditions of the climate and soil. The result is a small production (3,000 kilos per hectare) and a slow ripening process (the most common variety – Monastrell – is harvested at the end of September and all of October) that produces very complex wines with a strong personality, high concentration of aromas and polyphenols.

ABOUT THE WINE

Toza Crianza is a classic example of the Monastrell variety – known in France as Mouvedre and in the new world as Mataro - from the Mediterranean region. Made from hand harvested old vines and aged 12 months in French and American oak barrels, this Spanish red is rich, toasty, round and velvety.

Appellation	Jumilla
Varietal(s)	100% Monastrell
Soil Type	Limestone with high volume of stones, mostly pebbles.
Aging	Aged 12 months in French and American oak barrels
Food Pairings	Red meat and game casseroles; well-cured cheeses.
Size	12/750ml
UPC	7 84585 02658 6