

2018 Toza Monastrell Jumilla

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 is a classic example of the Monastrell variety from the Mediterranean region. Clean, bright cherry red color. It is bold with intense fresh red fruits and varietal aromas on the nose. Aged in oak barrels, this Spanish red is rich, toasty, round and velvety.

RATINGS

89 PTS - VINOUS

"Glistening violet. Blackberry, cherry pit, licorice and a hint of tobacco on the nose. Gently sweet and focused on the palate, offering bitter cherry, dark berry and cola flavors that deepen through the midpalate. Closes broad, subtly tannic and fleshy, with ripe dark fruit notes lingering. - Josh Raynolds"

Appellation	Jumilla
Varietal(s)	100% Monsatrell
Aging	Aged 4 months in oak barrels
ABV	14.5%
Size	12/750ml
UPC code	7 84585 02496 4 UPC