

**Toza Monastrell Jumilla**  
**Bodegas San Dionisio**  
**Spain - Murcia - Jumilla**

Toza is a classic example of the Monastrell variety from the Mediterranean region. Intense attractive red color. Mild taste with ripe fruit balsamic aromas, with toasted nuances from its oak ageing. Very expressive and characteristic wine from south-east of Spain.

## Specifications

<b>Appellation</b>	Jumilla
<b>Wine Type</b>	Red
<b>Varietals</b>	100% Monastrell
<b>Age of Vines</b>	Average 40 years
<b>Soil type</b>	Limestone soil with a lot of stone, mostly pebbles.
<b>Vinification</b>	Grapes harvested manually from old vineyards. Fermentation lasts for 10-12 days and carried out at a temperature of 25°C. The malolactic fermentation is carried out in oak barrels, remaining in the barrels for a minimum of 4 months for its rounding and ageing.
<b>Production</b>	6,000 (9-liter cases)
<b>Pairings</b>	White meats, pastas, rice, dishes and stews.



## Codes, Weights and Measures

<b>UPC</b>	7 84585 02496 4
<b>Units/Case</b>	12
<b>Unit Size</b>	750 mL
<b>Container</b>	bottle
<b>SCC</b>	1 07 84585 02496 1
<b>Case Weight</b>	33
<b>Cases/Pallet</b>	56
<b>Layers/Pallet</b>	7
<b>ABV</b>	14.50%
<b>SRP</b>	\$ 17.99 USD 750mL Bottle

## Reviews and News

2019 Toza Monastrell Jumilla - 89 PTS - VINOUS