

Toza Monastrell Jumilla Crianza

Bodegas San Dionisio

Spain - Murcia - Jumilla

Toza Crianza is a powerful, rich and delicious aged red wine with toasted and smoked nuances from its ageing in oak, which respect and blend perfectly with the ripe fruit varietal aromas of the Monastrell (or Mourvèdre).

Specifications

Appellation	Jumilla
Wine Type	Red
Varietals	100% Monastrell (Mourvedre)
Age of Vines	Average 40 years
Soil type	Limestone soil with a lot of stone, mostly pebbles.
Vinification	Fermentation for 12 days in temperature-controlled vats. /> Aged in French and American oak barrels for 12 months.
Production	3,000 (9-liter cases)
Pairings	Red meat and game casseroles and well-cured cheeses.



Codes, Weights and Measures

UPC	7 84585 02658 6
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02658 1
Case Weight	33
Cases/Pallet	56
Layers/Pallet	7
ABV	14.50%
SRP	\$ 25.99 USD 750mL Bottle

Reviews and News

2017 Toza Monastrell Jumilla Crianza - 90 PTS - VINOUS
2017 Toza Monastrell Jumilla Crianza - 87 PTS - Silver Medal - BTI