



# EL NIDO 2017



## PRODUCER

Bodegas El Nido

## REGION

D.O. Jumilla | Spain

## VARIETAL

70% Cabernet Sauvignon  
30% Monastrell

## WINEMAKER

Chris Ringland

## FERMENTATION

Small open tanks  
of stainless steel

## COOPERAGE

French & American oak

## AGING

24M

## ALCOHOL

15.5%

## TARTARIC ACID

5.50 g/l

## pH

3.66



## TASTING NOTES

Glass-staining purple color. Explosive, alluring scents of blueberry, boysenberry, pipe tobacco, licorice and vanilla bean. Lush and broad but juicy and firmly built. Suave candied dark fruit flavors accented by floral and Asian spice qualities. Finished broad, juicy and impressively long, with echoing boysenberry and spice notes.

## VINEYARDS

The vineyards of Bodegas El Nido include 12Ha (29.7 acres) of Cabernet Sauvignon and 32Ha (79 acres) of very old Monastrell, with a very low yield. The grapes are harvested in small baskets to prevent bruising, and only the best bunches are selected.

