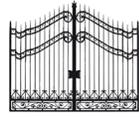


Porta Regia Monastrell Old Vines 2016

D.O. Jumilla
Grapes: 100% Monastrell

Catena Pando
PORTA REGIA
PRODUCT OF SPAIN

90
points
VIEW FROM
THE CELLAR



2016 OLD VINES MONASTRELL
DENOMINACIÓN DE ORIGEN PROTEGIDA
JUMILLA

“The bouquet is deep and beautifully expressive, wafting from the glass in a complex blend of red and black raspberries, garrigue, spiced meats, a touch of chicory, woodsmoke and a fine base of soil tones. On the palate the wine is deep, fullbodied and beautifully balanced, with a velvety attack, plenty of mid-palate stuffing, refined, seamless tannins and excellent focus and grip on the complex finish.”

 Imported by Grapes of Spain
Selected by Aurelio Cabestrero®

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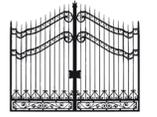
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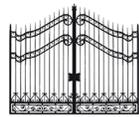
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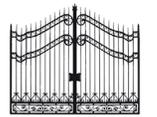
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