

Vina Honda 2006

D.O. Jumilla

Grapes: 60% Monastrell, 20%

Tempranillo, 10% Syrah, and 10% Merlot

Cada año, desde 1925, en nuestra bodega, al llegar el otoño el reto se repite. La intensa emoción de transformar los frutos procedentes de la tierra se convierte en un privilegio. Every year, since 1925, when autumn comes, the challenge of producing an excellent wine is repeated in our winery.

viñahonda

Tinto 2006
Jumilla

88
points

 Stephen Tanzer's
International Wine Cellar

"Light-bodied and fresh, with crisp, primal dark berry flavors and a fresh jolt of acidity carrying through the finish."

 Imported by Grapes of Spain
Selected by Aurelio Cabestrero®

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