

Vina Honda 2007

D.O. Jumilla

Grapes: 60% Monastrell, 20%
Tempranillo, 10% Syrah, and 10%
Merlot

Cada año, desde 1925, en nuestra bodega
allegar al otoño el reto se repite. La intensa
emoción de transformar los frutos, proceden
tes de la tierra, se convierte en un privilegio.
Every year, since 1925, when autumn com
es, the challenge of producing an ex
cellent wine is repeated in our winery.

viñahonda

Tinto 2007
Jumilla

89
points



“Aromas of blueberry, black cherry, and plum
lead to a supple, ripe, easy-going, seamless
wine with no hard edges and a lengthy finish.”



Imported by Grapes of Spain

Selected by Aurelio Cabestrero®

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