

Vina Honda 2008

D.O. Jumilla

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

Cada año, desde 1925, en nuestra bodega,
allegar el 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, co-
mes, the challenge of producing an ex-
cellent wine is repeated in our winery.

viñahonda

Tinto 2008
Jumilla

88
points

 Stephen Tanzer's
International Wine Cellar

“flavors of cassis and cherry, with a mount-
ing spiciness. Finishes smooth, betraying
no tannins and repeating the cherry note.”

 Imported by Grapes of Spain
Selected by Aurelio Cabestrero®

© 2009

Vina Honda 2008

D.O. Jumilla

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

Cada año, desde 1925, en nuestra bodega,
allegar el 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, co-
mes, the challenge of producing an ex-
cellent wine is repeated in our winery.

viñahonda

Tinto 2008
Jumilla

88
points

 Stephen Tanzer's
International Wine Cellar

“flavors of cassis and cherry, with a mount-
ing spiciness. Finishes smooth, betraying
no tannins and repeating the cherry note.”

 Imported by Grapes of Spain
Selected by Aurelio Cabestrero®

© 2009

Vina Honda 2008

D.O. Jumilla

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

Cada año, desde 1925, en nuestra bodega,
allegar el 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, co-
mes, the challenge of producing an ex-
cellent wine is repeated in our winery.

viñahonda

Tinto 2008
Jumilla

88
points

 Stephen Tanzer's
International Wine Cellar

“flavors of cassis and cherry, with a mount-
ing spiciness. Finishes smooth, betraying
no tannins and repeating the cherry note.”

 Imported by Grapes of Spain
Selected by Aurelio Cabestrero®

© 2009

Vina Honda 2008

D.O. Jumilla

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

Cada año, desde 1925, en nuestra bodega,
allegar el 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, co-
mes, the challenge of producing an ex-
cellent wine is repeated in our winery.

viñahonda

Tinto 2008
Jumilla

88
points

 Stephen Tanzer's
International Wine Cellar

“flavors of cassis and cherry, with a mount-
ing spiciness. Finishes smooth, betraying
no tannins and repeating the cherry note.”

 Imported by Grapes of Spain
Selected by Aurelio Cabestrero®

© 2009

Vina Honda 2008

D.O. Jumilla

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

Cada año, desde 1925, en nuestra bodega,
allegar el 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, co-
mes, the challenge of producing an ex-
cellent wine is repeated in our winery.

viñahonda

Tinto 2008
Jumilla

88
points

 Stephen Tanzer's
International Wine Cellar

“flavors of cassis and cherry, with a mount-
ing spiciness. Finishes smooth, betraying
no tannins and repeating the cherry note.”

 Imported by Grapes of Spain
Selected by Aurelio Cabestrero®

© 2009

Vina Honda 2008

D.O. Jumilla

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

Cada año, desde 1925, en nuestra bodega,
allegar el 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, co-
mes, the challenge of producing an ex-
cellent wine is repeated in our winery.

viñahonda

Tinto 2008
Jumilla

88
points

 Stephen Tanzer's
International Wine Cellar

“flavors of cassis and cherry, with a mount-
ing spiciness. Finishes smooth, betraying
no tannins and repeating the cherry note.”

 Imported by Grapes of Spain
Selected by Aurelio Cabestrero®

© 2009