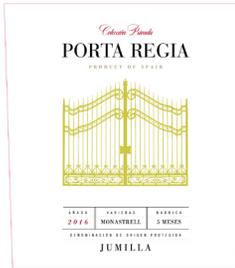


Porta Regia Monastrell 5 months 2016

D.O. Jumilla
Grapes: 100% Monastrell

91+
points
VIEW FROM
THE CELLAR



“The nose offers up a fine blend of black cherries, roasted meats, chicory, beautiful, salty soil tones, wild fennel, a touch of oak and a topnote of bonfires. On the palate the wine is pure, full-bodied, focused and complex, with a fine core, excellent soil signature, suave tannins and impressive length and grip on the very well-balanced finish. Fine, fine juice.”

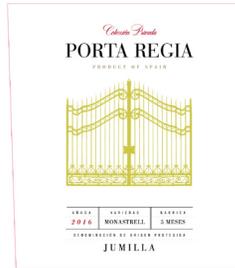
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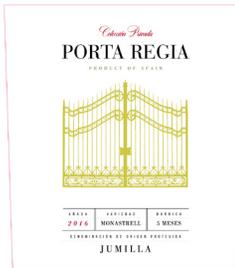
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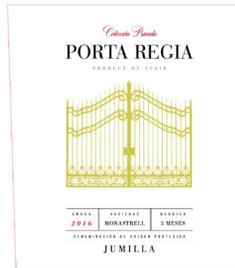
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