HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Goru Jumilla

Price	£13.49
Code	GORU001

Jumilla is one of the most underrated areas in Spain, and this richly structured, generous and jammy red shows both appeal and a wonderful complexity - with similarities between a top Bordeaux and Rhône blended with a good Rioja. From near Alicante, Bodega Ego are one of several stand out producers making use of the warm days and very cool nights.

Tasting Notes:

It has a lovely lifted aroma of fresh berry fruits, raspberry and cherry in particular. The palate is full in flavour but not to powerful and has wonderful mouthfeel and texture. Notes of sweeter fruits come through on the finish and its a very satisfying wine.



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Specification	
Vinification	Each of the 3 grape varieties (Monastrell, Petit Verdot and Syrah) are picked at optimum times and vinified separately, fermented on skins for around 25 days at a warm 28 degrees C, using a mixture of thermo tanks and concrete vats. A portion of each lot of wine is fermented in used American and French oak before final blending.
ABV	14%
Size	75cl
Drinking Window	Drink now
Country	Spain
Region	Jumilla
Type	Red Wine
Grape Mix	50% Monastrell, 30% Syrah, 20% Petit Verdot
Vintage	2021
Body	Hearty, rustic and full flavoured
Producer	Ego Bodegas
Producer Overview	The Winery is located some kilometres away from the historic city centre of Jumilla. It has 25 hectares of vineyard; with red varieties such as Syrah, Cabernet Sauvignon, Petit Verdot and mostly, the native variety Monastrell.
Closure Type	Cork
Food Matches	The perfect accompaniment for slow cooked beef brisket with garlic, paprika and rosemary.
Press Comments	Decanter 2022, Jumilla Wines, 92 points.