

Porta Regia Monastrell 5 months 2018

D.O. Jumilla
Grapes: 100% Monastrell

91points
WINE ENTHUSIAST



“Aromas of cherry, flint and hillside brush prepare the palate for flavors of pomegranate, raspberry, leather and licorice. It is juicy on the palate despite chewy tannins that dwindle to reveal notes of baking spice and orange zest on the finish.”

M.D. - June/July 2022



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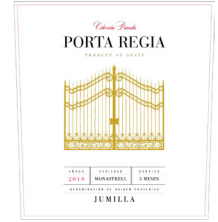
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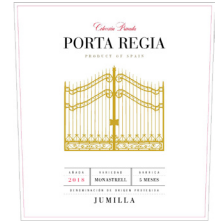
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