



Viñedos y Bodegas  
J. M. Martínez Verdú

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**XENYSEL**

# XENYS AUTOR

## Wine

Red wine ageing

## Grape variety

100% Monastrell European Root

## Characteristics of the vineyards and organoleptics features

This wine is elaborated with Monastrell grapes which come from old European Root Monastrell vineyards. The vineyard is 850 m. above the sea level.

Attractive deep cherry red colour with purplish reflections. Complex and well-structured, ripe fruit aromas and roasted coffee and smoky hints. With finely-crafted tannins from very ripe fruit which show its potential in bottle.

## Wine making

After the stems are removed the vinification process takes place within stainless steel wine tanks for 15 days and 26 ° C maximum temperatures. Once the process of fermentation-maturation is over the wine is aged in brand-new barrels of French and American oak for the malolactic-fermentation for 12 months.

## Denomination of Origin

Jumilla



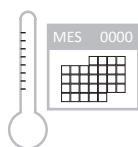
Alcohol	14,5% alc./vol.
pH	Informative 3-4
Total Acidity	Informative 5+0,5 g/l
Volatile Acidity	0,30-1 g/l
Total Sulphurous	<175 mg/l



Europallet	
Cases	6 bottles
Cases x layer	12
Layers	5
Bottles/pallet	360



Bottle	Bordelesa Ancienne 750 ml
Cork	Xenys Natural
Cap	Complex Xenys
Front label	Xenys Autor
Back label	Xenys Autor
Front label	CRDO Jumilla



The optimal storage temperature is between 14 and 18°C. It is essential that the cork stays humid, so it is necessary for it to be in contact with the wine, therefore the wine should be kept in horizontal position.  
Best before: 2 years.

