



Viñedos y Bodegas  
J. M. Martínez Verdú

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**XENYSEL**

# XENYS MONASTRELL

## Wine

Red wine

## Grape variety

100% Monastrell

## Wine making

This exquisite wine has been elaborated with selected Monastrell grapes for its quality and structure from old and low yield vineyards. The grapes are destemmed and the vinification process is carried out in stainless steel tanks for 15 days with a maximum temperature of 26° C. When the maceration-fermentation process is completed, the wine passes to American and French oak casks, where the wine is aged in maturing rooms with no light and sounds for 12 months.

## Denomination of Origin

Jumilla



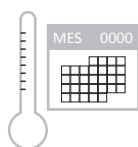
Alcohol	14,5% alc./vol.
pH	Informative 3-4
Total Acidity	Informative 5+0,5 g/l
Volatile Acidity	0,30-1 g/l
Total Sulphurous	<175 mg/l



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



Bottle	Bordelesa Ancienne 2 750 ml
Cork	Natural Class A - Xenys
Cap	Complex Xenys
Front label	Xenysel Monastrell
Back label	Xenysel Monastrell
Regulatory Board Strip	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.

