

ALVAREZ  
NÖLTING

# Monastrell 2009

[www.alvareznolting.com](http://www.alvareznolting.com)



*Alc. cont.* 13,5%

*Grapes* Monastrell.

*Ageing* 6 months in french oak barrels.

*Colour* Cherry red color, bright, clean deep red edge and pearling in the glass.

*Nose* Frank and intense in nose, powerful with ripe fruit, varietal aroma particularly floral. Notes of aromatic coffee, balsamic, subtle and creamy oak, earthly and mineral hints (graphite, flint). Black and red fruits. Aftersmell of roast coffee.

*Taste* Fleshy in mouth, fruity and potent, fresh with tasty but overcoming tannins. Oily in the center of the mouth and easy palate. Well structured and balanced. Good acidity.

*Food pairing* Perfect with meat stews, rice, grills and fowl. Best served at 14-15° C.

  
ALVAREZ  
NÖLTING