
LOS ESCRIBANOS

OLD VINES - 2018

TYPE OF WINE
D.O.
WINERY

Red
Valencia
Vinos de la Vina
La Font de la Figuera (Valencia)



VARIETIES

93% Monastrell and 7% Garnacha from 40-60 year-old vines.

TASTING NOTES

Sight: Clean, bright, full-bodied, dark cherry-red wine.

Smell: Intense, complex nose. A distinctly Mediterranean wine with aromas of ripe red fruit, bushland, and the typical mineral and balsamic hints of calcareous soil. The fruity notes and the intrinsic complexity of old vines grown in poor soil and in extreme conditions come to the fore with agitation.

Taste: Mature, rounded and well structured on the palate, with a greedy, lingering finish.

Finish: Pleasant, fresh and long finish.

Serving suggestions: The perfect accompaniment to all types of dishes, especially red meats, game, fish stews, traditional local stews and rice dishes, as well as on its own.

Serving temperature: Between 16°C and 18°C.

This wine reflects the very heart of the old vines (up to 60 years old) of two of the local varieties that best reflect the character of our land (Monastrell and Garnacha), located in plots recovered by the winery and chosen for their exceptional natural qualities. These varieties endow the wine with all the nuances and characteristics of the terroir which, thanks to the wisdom of generations of winemakers, give Los Escribanos a personality which reflects its origins.



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