





Bodegas Bellavista, Bomba, Tempranillo, Spain, Red

Spain

Bodegas Bellavista is located in the heart of the La Mancha region, in Spain and was established in 1999. The winery is a family-owned venture spanning over 80 hectares, committed to respecting their environment and enhancing it.. In the heart of Murcia, the estate lies on clay and limestone, combined with hot and dry summers ideal as well as cool nights; ideal conditions for cultivating Monastrell and Tempranillo but also white varietals such as Sauvignon Blanc.

PRESENTATION

Bomba refers to the vibrant energy and personality of the wine, expressing itself fully on claylimestone soils and with a warm climate. This cuvee embodies the essence of the terroir, resulting in hold and rich aromas

LOCATION

DO Jumilia/ Murcia

TERROIR

Clay and Limestone

WINEMAKING

Fermentation in stainless steel vat

AGEING

Aged during 3 months in oak barrel.

VARIETAL

Tempranillo 100%

GM: NO

Contains sulphites. Does not contain egg or egg products. Doe not contain milk or milk-based products.

SERVING

16°C | 61°F

AGEING POTENTIAL

5 to 10 years

TASTING

Red-purple of purplish edges, aromas of good intensity with red fruits, menthol, and violets. Of Average, tasty body and with fruit-bearing very agreeable sensations, balanced acidity, and good persistence.

FOOD PAIRINGS

Bomba Tempranillo Seleccion Escpecial red wine is delicious with grilled meats and simmered dishes, tapas, tomato-based dishes (pizza and pasta), young cheeses.

