



# Spain, Bodegas Antonio Candela, Lady B Monastrell Syrah, Yecla, Espagne, Rouge

Yecla, Spain

Family is the most important thing, in Bodegas Antonio Candela we carry it in our name and in the essence of everything we do.

## **PRESENTATION**

In addition to being part of our surname, this family feeling is transferred to all those who are part of Bodegas Candela, from the Candela brothers, Antonio and Alfredo, current 4th generation in charge of the winery, to all those who dedicate time, effort and feeling to keep this legacy alive.

## **TERROIR**

70% limestone, 15% rock and 15% sand

#### WINEMAKING

The maximum temperature is between 20/25° C. Once the maceration-fermentation p

#### **AGEING**

6 months in french oak barrel

# **VARIETALS**

Monastrell 60%, Syrah 40%

## GM: NO

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

# SERVING

16°C/61°F

#### AGEING POTENTIAL

5 to 10 years

## **TASTING**

Velvety and friendly, it shows good fruit intensity and a clean finish with well-integrated oak notes. This wine has an acidity that gives it freshness. Clean, intense and tasty.

#### **FOOD PAIRINGS**

Suitable for nuts, cured cheeses and grilled red and white meats.

# **REVIEWS AND AWARDS**

JAMESSUCKLING.COM ₹

91/100 James Suckling



