



# Spain, Familia Bastida, Finca El Lince blend, DO Jumilia, Espagne, Rouge

DO Jumilia, Spain

Familia Bastida where the family aims to seek the typicality of the different geographical areas of Spain. Currently the family is present in more than 50 countries.

# **PRESENTATION**

We have a great difference in altitude, from 400 to 950 metres, gradually ascending in parallel valleys from south to north. The conditions are unbeatable for organic cultivation. In Bodegas Familia Bastida, we control numerous vineyards of several farmers where we carry out the controls and work that generation after generation allows us to have grapes of different varieties, altitudes, ages and soils.

#### **TERROIR**

Oldest Vineyard of Monastrell and Syrah. Clay limestone. Sunny climate.

#### IN THE VINEYARD

Between 600 and 800 meters.

## WINEMAKING

Stainless steel vat.

#### **AGEING**

Aged in french and american oak barrel during 10 months.

# **VARIETALS**

Monastrell 50%, Syrah 50%

#### 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**

Garnet, cherry rim. Aromas of spices, ripend fruit, new oak, vanilla, cinnamon, pine nut. Expressive and balanced. Full bodied.

# **FOOD PAIRINGS**

Red Meat, Grilled meat, ribs, spicy courses.

# **REVIEWS AND AWARDS**



90/100 2021

Decanter



