



VARA

MONASTRELL 2018

94% Monastrell

French Camp Vineyard, Paso Robles, CA

6% Old Vine Garnacha

Viñedos Santo Christo, Campo de Borja, Spain

TASTING NOTES

Our Monastrell is bottled un-fined and unfiltered. It is opaque dark black cherry in color. A bouquet of black fruit, dark plum, cocoa, and a hint of damp earth. Classic, straight forward Monastrell aromas. Medium to medium-full bodied mouth feel with soft tannins on the finish. Black cherry and a touch of cocoa powder on the palate. Long, deep fruit flavors with a good balance of acidity. The finish is medium in length with a beautiful texture. Pure elegance.

PAIRINGS

The acid and tannic structure in this Monastrell make it a great food partner. Try it with mild, soft cheeses (Brie), aged Gouda, young Manchego. Great with roast pork, albondigas (meatballs), pasta with a rich bolognese sauce, veal parmesan or Korean BBQ!

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