

## **NATALIE BONHOMME S.L.** **2017 El Petit Bonhomme Red**

### **Denominación de Origen**

JUMILLA

### **Grape variety**

MONASTRELL 55%, GARNACHA 30% and SYRAH 15%  
14,5 % alc./vol.

### **PH**

3,59

### **Sugar**

4,2 gr/l

### **Vinification**

Pre-fermentative cold maceration, Temperature controlled fermentation (23°) for 2 weeks in small stainless steel vats.

### **Ageing**

Four months in French oak of one year and two years old barrels

### **Total production**

62 000 bottles

### **Bottle**

Smart Bordelaise elongated

### **Capsule & cork**

Screw cap, Stelvin

### **Cases**

12 bottles per cases.

### **Tasting Note & Vintage**

#### **Eye**

Deep and dark ruby colour

#### **Nose**

Generous red fruits with hint of toasted oak.

#### **Mouth**

Bold, sweet & rich plummy, dry black fruits. Clean and unfolding nicely on the palate, full bodied and soft rounded tannins. Long, intense spicy and liquorice smooth finish. Very long sweetness and fruity addictive aftertaste.