



GALEAM MONASTRELL ORGANIC WINE

D.O.P. ALICANTE

“Galeam”, Latin for Hull, is a symbol of the shelter for people against adversities. It preserves the land and its traditions to pass them on to future generations. It preserves its wine making land to reach plenitude in its wines.

Area of Production

The Denominación de Origen Protegida Alicante, on the Eastern coast of Spain enjoys a warm climate throughout the year and the positive influences of the Mediterranean. The inland mountainous areas have a Continental climate.

Grape Variety

Monastrell from organically grown vines.

Winemaking

The best grapes of Monastrell from organic farming are selected, destemmed and gently pressed. Vinification in temperature controlled at 26°C using selected yeasts. Malolactic fermentation in stainless steel tanks.

Wine suitable for vegetarians and vegans.

Tasting Note

Colour: Deep cherry red.
Aroma: Intense, fruity with spicy tones.
Taste: Full bodied, with a long finish.

Serving Suggestions

Galeam Monastrell is red wine ideal to accompany red meats, roasts, game and strong cheeses. Serve between 16 and 18°C.

Vintage
2019

Alcohol Content
13.5% vol.

Available in
750ml

LOGISTICAL INFORMATION

Closure: Cork
Packaging: 6 bottles per case
EU pallet: 80 cases / 480 bottles
Layers: 5
Weight: 650Kg

MENTIONS

GREAT GOLD

Ecoracimo International Organic Wines Contest 2020 (Spain)

91 Points – Peñín Guide 2021 (Spain)



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