

Unique Bodegas  
**VinLozano Imports Inc.**  
Private Labels

**SANTO NEGRO MONASTRELL 2005**  
**D.O. JUMILLA, SPAIN**

Blend: 100% Monastrell

Yield : 3000 Kgs por Hectare (less than 1 ton/acre)

Harvest : Manual Harvest

Wine Making:

Pumpover/cap punch down daily pumpovers

Length of maceration : 16-20 days

Clarification (Clarificado): egg white

Stabilization: Cold stabilization

Filtration: light

Barrel Aging: NO BARREL

Date of Bottling : March 2005

Production: 5000 cases

Alcohol Percentage: 13.5



*Deep ruby colour with a hint of ochre. Rich complex Mediterranean aromas with exuberant notes of spices and blackberries. Velvety tannins are noted on the palate with elegant flavours of liquorice and small dark forest fruits (blueberries and blackcurrants). Superb with roasts, casseroles, game and traditional Spanish meat dishes.*

**WINE ENTHUSIAST** **BEST BUY 87 PTS**  
M A G A Z I N E

“A little bit sweet and doughy, but hardly offputting. Deep flavors of cherry, raspberry and strawberry control the palate, while the finish is chocolaty and long. This is one easy-to-like red; it’s not complex but it scores plenty of simple pleasure points.” (Dec. 15 2006)

*please visit us at [VinLozanoImports.com](http://VinLozanoImports.com)*