



## EL BONHOMME

**Appellation:** Valencia

**Grape Varietal:** 45% Monastrell, 45% Cabernet Sauvignon & 10%

Forcallà

**Alcohol:** 14%

The El Bonhomme Cabernet Sauvignon's powerful structure and elegant veil of finesse blends amazingly well with the plump and bold fruit-laden Monastrell. The result is a harmonious marriage of the classic personality of structured Cabernet Sauvignon with the enticing ripe plum and cherry flavours of Monastrell, with fine tannins in the finish

### Vinification & Ageing

Pre-fermentative cold maceration. Temperature controlled fermentation (23°) for 2 weeks in small stainless steel vats. Four to six months in French oak of one - and two-year-old barrels

### Tasting Notes:

Dark cherry colour, pure blue and black fruits on the nose with hints of French wood. Streaks of red cherries on the palate with a smooth and clean texture, a tinge of plum-skin freshness and a vibrant mineral feel. Medium-bodied, with subtle oak adding great length and structure to the finish.