Ibericus Monastrell IIII 03733

Semicrianza 2021

All the intensity of the Mediterranean concentrated into one bottle

SEMICRIANZA RED WINE

| Singular wine | | |
|------------------|--|--|
| 100 % monastrell | | |
| 66.500 bottles | | |
| 75 cl | | |

MEDITERRANEAN INTENSITY

Monastrell is one of the oldest red varieties of the Iberian Peninsula. This native of the Mediterranean coast provides us with red wines with intense color, pleasing aromas of black and red fruit, and touches of spice. Some unique characteristics which we want to perpetuate across the Maset Ibericus collection: the winery's commitment to biodiversity and the conservation of native varieties.



Light | Fruity | Mature | Intense

| Body: | •••• |
|-----------|-----------------------------|
| Sweetness | : ●●○○○ |
| Tannins: | •••• |
| Acidity: | ●●●●○ |
| Alcohol: | ●●●●○ |
| Alc.: | 14 % vol. |
| Serving: | 14 - 16 °C |
| Consume: | improves to 2025 |
| Pairing: | oven-baked pork ribs confit |

Intense ruby-coloured with violet reflections. Aromas of ripe red fruit (cherry, strawberry, and raspberry) over a light balsamic (eucalyptus), citrus (orange peel) and toasty (vanilla and pastry) background. Subtle recollections of strawberry yogurt, clove, and liquorice. It is intense and fruity on the palate, with mature tannins and a long, persistent finish.

Similar wines from our winery:

Clos Viló, Mas Viló and Syrah.





