



Casa Benasal **Elegant**

Vintage 2020



Varieties

Garnacha Tintorera, Syrah, Monastrell

Viticulture:

Vines of more than 20 years in sandy soil and clay with permanent cover crops.

100% own vines.

Oenology

Fermentation and maceration in stainless steel tanks (controlled temperature). Each variety has been processed by its own with native yeast. Different period of maceration depending on the grapes and soil type.

After malolactic the wine is put in 225 lts French oak barrels.

At the end, the varieties are blended.

Tasting note

On the nose, first denoting fruits aromas of red fruits. After breathing arise smoky notes, caramel, roast, nuts and jams.

On the palate, the attack is smooth and buttery with long and fresh aftertaste of ripe fruits, almost drained.

Perfect to pair with red meat, cured and smoked meat, bush meat, hard cheese.

Aging

12 months

Alcohol

14%

Residual Sugar

Dry (2.7gr)

Bottle presentation:

Burgundy - 75cl - Natural Cork & aluminium capsule



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Track record



Vintage 2020 got 91 points at James Suckling 2021

Vintage 2018 got Bronze Medal at Millésime BIO Challenge 2020.

Vintage 2017 got Winner at People's Choice Award 2020.

Vintage 2017 got 91 points at James Suckling 2019.

Vintage 2016 got Gold Medal at Biowein Preis 2018.

Vintage 2016 got 94 points at James Suckling 2018.

Vintage 2015 got Gold Medal at SAKURA Awards 2018.

Vintage 2015 got Gold Medal at Mundus Vini 2018.

Vintage 2015 got 89 points at Wine Enthusiast 2018.

Vintage 2014 got Silver Medal at Decanter Asia Awards 2016.

Vintage 2014 got Gold Medal at SAKURA Awards 2017.

Vintage 2014 got Gold Medal at MillésimeBIO Challenge 2017.

Vintage 2014 got 83 points at Wine Enthusiast 2017.

Vintage 2013 got Gold Medal at MillésimeBIO Challenge 2016.

Vintage 2012 got Silver Medal at MillésimeBIO Challenge 2015.

Vintage 2012 got Gold Medal at Biowein Preis 2015.

Vintage 2011 got Silver Medal at SAKURA Awards 2014.

Vintage 2011 got Silver Medal at Biowein Preis 2014.

Vintage 2008 got Silver Medal at MillésimeBIO Challenge 2013.

Vintage 2008 got 91 points at Guia Peñin 2014.

Vintage 2008 got 89 points at Robert Parker 2011.