



Bodegas EGO Marionette

D.O Jumilla



Blend: Monastrell / Syrah

Harvested by hand

Region: Jumilla

The grapes were selected from the best parcels, with only those grapes that could express exactly what we were looking for with this wine. The harvest was both manual and mechanical. Fermentation and maceration, depending on the variety, were carried out in stainless steel tanks for 15/25 days. Throughout the process, the temperature was above 24/26°C.

The wine was aged in American oak barrels for 2 - 3 months.

Made from a delicate blend of selected Monastrell and Syrah grapes, it has a beautiful cherry red colour. Clean aroma, intense powerful fruit with fine roasted notes. Soft on the palate with an elegant entrance, lively and fruity, with ripe and delicious tannins.

Grilled pork, chicken and beef. White fish. Rice in fish broth and rice with rabbit. Hard cheeses