

BODEGAS VINESSENS

SEIN

60% MONASTRELL**20% GARNACHA TINTORERA****20% SYRAH**

Flagship Monastrell

The name 'Sein' has a special meaning in our family. It comes from the Spanish name 'Eliseo' who is one of the founders of our project and represents the beginning. Eliseo is also the name of our youngest son so it represents both the past and the future; the next generation!

Winemaking: Manuel harvest and strict table selection precedes temperature controlled maceration and 20 days fermentation on the skin. Malolactic fermentation and ageing then takes place for a minimum of 12 months in French oak barrels.

Tasting Note: Well rounded, silky wine with deep cherry and purple tones. Ripe black fruits and winter berries with hints of spice. Good acidity and length on the palette with sweet balanced tannins giving it terrific body and structure and a lasting finish.

