

# FEATURED WINES

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## 2013 Taringa Jumilla, Spain Monastrell

*“More from less.”*

That’s a three-word summary that accounts for the quality of some of the world’s greatest wines — including the 2013 Monastrell from Taringa. The Taringa vineyard is sited in the Jumilla growing area of southeastern Spain, where the stony limestone soil is quite lacking in nutrients and has no access to irrigation.

Such conditions “stress” the grapevines and limit their output of fruit. However, the grapes that do push their way through are extremely concentrated in aroma and flavor, resulting in wines with similar qualities. This Monstrell — the Spanish name for Mourvedre, one of the classic winegrapes of France’s Rhone region — certainly fits that description.

It’s big, fruit-forward and full-bodied; no wonder it’s packaged in a big, heavy bottle. Of course, we’re more concerned with what’s inside the bottle, and in this case, it’s a delicious wine that is the very definition of the “more from less” concept.

### TASTING NOTES

**Grape Composition:**

100% Monastrell  
(a.k.a. Mourvedre)

**Aging Vessels:**

French Oak Barrels  
for 4 Months

**Grape Source:**

Jumilla Growing Area of  
Southeastern Spain

**When to Drink:**

Now Through 2020

**Aromas and Flavors:**

Blackberry, Black Cherry,  
Caramel and Toast

**Our Tasting Panel Score:**

92 Points

This full-bodied, fruit-forward wine offers notes of blackberry, black cherry, caramel and toast.

**FOOD PAIRING SUGGESTIONS:** roasted meats, medium cheeses, or pasta.

**WINE RE-ORDER #:** 29562