

04 BODEGAS FERNANDEZ GRAN RESERVA “ESCUDO DE PLATA”

JUMILLA, SPAIN

PRODUCED FROM VERY OLD, UNGRAFTED MONASTRELL VINES



“Faded red. Complex, intriguing bouquet of dried red fruits, botanical herbs, spiced cake and a touch of vanilla, with a sexy floral overtone. A sweet, sappy midweight that offers silky raspberry and cherry flavors and no rough edges. Finishes with lingering sweetness and an echo of dried flowers. This was raised in large, used American oak barrels for 48 months”

-International Wine Cellar

90 Pts.

Bodegas Fernández of Jumilla has been producing wine in the Jumilla DO since 1920. In the first few years the wine was produced in the area known as La Jimena.

The second generation moved in 1946, establishing themselves in the town of Jumilla. The current bodega was built by the third generation on the outskirts of town in 1974. This is a modern facility duly modified in accordance with state-of-the-art techniques. The most recent investment program concluded in 2000 with the construction of a cellar with 800 oak casks and storage facility with 30 stainless steel tanks.

