Spain, 2024

MODA FOCA ORGANIC MONASTRELL

citi zen. wine

”The Seal of Style”

Story Wine is like the world of fashion — you love it now, and hate it a moment later. Hot or not? What's next? Who cares! We drink what we like. Let's seal our own style! The Monastrell vines, over thirty years old, grew in limestone soils at an altitude of 600 meters above sea level. The grapes were hand-harvested and carefully selected on a sorting table. During gentle maceration, 25% of the grapes were left with stems. Fermentation took place at a cool 12–14 °C for ten days. The wine was then aged for one month in used French oak barrels. This organic wine is suitable for vegetarians and vegans.



COLOR Ruby red

AROMA A concentrated bouquet of red fruits, featuring notes of apples, cherries, and blackberries, accented by hints of clove and Ras el Hanout.

TASTE The palate offers ripe berries, apple, sour cherry, and peppery notes. The generous tannins are soft and friendly, while bright acidity brings the wine to life.

TIPS FOR USE Moda Foca Monastrell pairs wonderfully with grilled fish, light meats, roasted ribs, and mild cheeses — and more.

WINE TYPE	Red wines	**PACKAGE SIZE**	6 bottle(s)
GRAPES	Monastrell	**BOTTLE CLOSING**	Screw cap
MANUFACTURER		**BOTTLE SIZE**	0,75 l
ALCOHOL CONTENT	13,5%	**PRODUCT NUMBER**	237004
SUGAR CONTENT	2,3 g/l		

Norex Responsibility Indicator:

Norex requirements	Good	Very good	Excellent
Environmental friendliness	Fulfills Norex requirements, but we are waiting for more information...		
Social responsibility			
Administrative accountability			

Responsibility review has been conducted by Norex. Read more norex.fi/vastuullisuusmittari