



Bodegas del Rosario

Las Renas - Bodegas del Rosario, BULLAS

The Nuestra Señora del Rosario Cooperative (**Bodegas del Rosario**) was established in 1950 by 1,200 members. Since then, Bodegas del Rosario has been taking great care in the manufacture of its wines using the vines of its founding members. We have made and still make a constant effort to improve our vinification techniques and we take our time, with no compromises, in the selection and growing of our vines. Bodegas del Rosario, located in the municipal district of Bullas, Murcia, forms the majority of this young Designation of Origin. Bodegas del Rosario is one of the local members of the [Vinest Project](#), a European network created for the development of quality wine.

Bullas is a mountainous area of the province, with altitudes of 1500 to 2700 feet in elevation. This elevation combined with the Mediterranean climate is ideal growing conditions, and due to the elevation the grapes get several more weeks to mature than other areas in South East Spain.



Las Renas Monastrell



This is obtained only from our best Monastrell grapes and is handled with great care throughout the entire production process. The Monastrell grape is also known as Mouvedre. The wine is 100% Monastrell, This wine a vibrant red and is meant to be drunk young and has wonderful floral notes with bright red fruits, and good structure.

Las Renas Red

Tasting

Appearance: Purplish red currant color, with medium-deep intensity; bright reflections, very clean.

Nose: Flowery aromas, especially iris, typical of the Monastrell grape; in the nose, it is powerful, refined and lasting.

Palate: The basic sensation we perceive in the mouth is its smoothness, the result of a balanced structure formed by acidity, alcohol and tannins. Fresh and elegant, it has a peppery and fresh fruit aftertaste as delightful as it is persistent