

Las Renas Barrica 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 90% Monastrell, 10% Tempranillo. Aged in Barriques for 6 months, this is darker, deeper and bigger version of Las Renas Monastrell.

Las Renas Red

Tasting

Appearance: Purplish red currant color, with deep intensity; dark around rim.

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, dark fruit, and a long powerful finish.

Las Renas Rosado



Only the best Monastrell grapes are used as the raw material, when they are just ripe and balanced. The clusters are harvested carefully to produce fresh, fruity wines with a nice color.

Las Renas Rosado

Tasting

Appearance: Pink with purplish tones, very clean and bright.

Nose: Its complex fruity aromas are noticeable, which remind us of blueberries and raspberries. Extremely refined and persistent.

Palate: We can clearly perceive its freshness in the mouth. Very balanced and refreshing, with a global sensation of subtlety, as it is refined and delicate. A complete and complex wine, whose aftertaste even improves with the finish.

Recommendations: The ideal temperature to serve this wine varies between 6 and 8° C. It is suitable as an accompaniment for starters, pastas, rice dishes, vegetables, eggs, snacks, sauced dishes, etc.

Las Renas Blanco



This is made exclusively from grapes of the Macabeo variety, grown in our vineyards and harvested when they are just ripe, thus giving the wine the right degree of lively flavors and balance.

Las Renas White

Tasting

Appearance: Straw white, with some greenish tones when the glass is swirled. Limpid, transparent and bright.

Nose: We can appreciate very many fruity aromas typical of the Macabeo grape (the basis of sparkling cava) in the nose, which are especially persistent in the glass.

Palate: Balanced and harmonious, delicate as a result of its glycerin content. As it is young, it is somewhat lively, which emphasizes its freshness without impairing its smooth palate, with wonderful mineralogy and lemon zest with a long aftertaste.

Recommendations: We recommend that you serve this wine at a temperature between 6 and 8° C to accompany fish and shellfish, mild and fresh cheeses. It goes well with snacks and is ideal for accompanying desserts and cakes.