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MONIR SEMI SWEET RED 2016

In 1927 our predecessor Mr. Florindo Celaya Aranda began producing wine using the traditional methods of those days. This knowledge together with continuous production improvements has been passed down from generation to generation until present day. Bodegas Celaya is still a family owned and run wine cellar and tries its utmost to offer both good quality price relation and service.

WINEMAKING

The vineyards are at 800 meters above sea level, with a very cold winter and dry summer, warm by day and fresh at night, therefore the grapes mature very slowly.

The fermentation room has stainless steel deposits with automated cold-heat shirts. The grapes are whole bunched pressed.

TASTING NOTES

Intense cherry and violet tones that show its freshness. Predominance of fruit aromas such as blackberries and plums with slight hints of liquorice. Fresh and chirpy.

The mouth is sweet and fresh because of the harmonic sweet and sour balance.

TECHNICAL DETAILS

Grape Variety: tempranillo
Alcohol: 12.0% by vol.

Acidity : 3.78 g/l Residual Sugar : 3.40 g/l Ph : 2.80

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