



## 1215 Wine Bar & Coffee Lab

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### Zillamina, Tinto 2020

**Varietal:**

Monastrell

**Region:**

Alicante, Spain

**Farming:**

Certified Organic

**Soil Type:**

Limestone

**Fermentation:**

Stainless Steel

**Dry/Sweet:**

Dry

**Body:**

3/5

**Acid:**

3/5

**Tannin:**

3/5

### ABOUT THE WINE

Bodegas Pinoso, the cooperative behind the Zillamina line of wines, is quite unique in Spanish wine.

“Bodegas Pinoso is a Spanish cooperative born in 1932 that gradually became one of the pioneers of organic viticulture in the region, converting more and more of their growers to certified organic since 1997. Nowadays, with more than 600 hectares under certification, they are one of the main producers of organic and vegan-certified wine on a national level. The Pinoso vines grow at a relatively high altitude (600m above sea level) in the hot and dry continental climate influenced by the closeness of the Mediterranean Sea, which is great for fostering respectful vine growing. No pesticides or herbicides are used, and the poor, well-drained limestone soil is fertilized only with organic manure from a local cattle farm. Tilling is minimized in order to maintain the structure of the soil, since leaving vegetation to grow spontaneously serves as a natural reservoir of flora and fauna and encourages biodiversity.” - Jenny & Francois, Importers

This red is such an easy drinker and perfect for Spring, it's also great for the dinner table with a nice refreshing and slightly herbaceous finish!

Bright and youthful red with a bit of weight.

