

# 'Turret Fields' Monastrell Shiraz, Jumilla



**Producer:** La B scula  
**Winemaker:** Bruce Jack and Ed Adams MW  
**Country of Origin:** Spain  
**Region of Origin:** Jumilla  
**Grapes:** Monastrell 75%, Syrah 25%  
**ABV:** 14.5%  
**Case Size:** 6x75cl  
**Vintage:** 2014  
**Suitable For:** Vegetarians and Vegans  
**Closure Type:** Cork



## The One-Liner

Made by Bruce Jack, fanatical South African winemaker, who happens to love tapas, paella and flamenco!

## Tasting Note

A characteristically rich and powerful Monastrell-based red. Deeply perfumed with powerful aromas of black cherry, damson, liquorice and spice. The palate is abundant with juicy fruit, more spice - and balanced by soft yet structured tannins leading to a full and appealing finish.

## Producer Details

La Bascula is the name given to the Spanish wine range produced by Ed Adams MW and Bruce Jack. The term means weighing scales, and represents the balance between indigenous Spanish varieties and modern winemaking. The philosophy is small volumes and really high quality. The wines are made to truly represent excellent value for money and really show off the areas they come from. The result is fine, ripe, concentrated wines. La B scula started life with just two wines in the range, both Monastrell based red wines from Jumilla, south-east Spain. They now offer a full range - with recent additions from Rioja, Catalonia and an exquisite dessert wine from near Alicante.

### In The Vineyard

A collaboration with Bodegas Juan Gil - where low yielding old vines produce characterful fruit from the high, stony soils.

### In The Winery

Aged for 4 months in new American oak.

### Awards & Press

2014 Vintage: 'Wines from Spain Awards 2015'

2013 Vintage: DWWA 2015 - Bronze

2012 Vintage: DWWA 2013 - Bronze

2012 Vintage: "Sweet, fleshy damsons and fresh, just-ripe blueberries at the core, with some earthy character." Judges comments, DWWA 2013

2011 Vintage: "Big, ballsy, rustic wine from south-eastern Spain. Made with mainly old Monastrell (or Mourv dre) vines, packed with baked black fruits and aromas of the sunny southern Mediterranean, making it perfect to warm up cold November evenings, with a big venison casserole." Terry Kirby, The Independent, 6th October 2013

### Food Recommendations

Drink with grilled or roast pork dishes, or hearty sausages.

