



Comoloco Tinto Vegan

Country: Spain Region: Jumilla
Type: Red Varietal: Tempranillo
Format: 12 x 750ml

BC AB SK MB
+23110

Speculative - allocated

TASTING NOTES

Colour: Clean and bright Picota red
Aroma: Ripe red fruit and floral aromas with balsamic notes
Taste: Fresh and fruity with characters of underbrush, briar and blueberry.
Food: Rice, pasta, (noodles, spaghetti, macaroni), vegetables, mushroom, stewed meat, sausage, pork, roast meat, red and/or white meat with sauces, grilled meat, short or medium cheeses.

AWARDS & ACCOLADES

2022 ~ "Plenty of ripe, jammy red fruit with lots of dried strawberries and sweet cherries. Quite simple and fruity on the palate with a light to medium body and some chewy tannins that extend into the pristine, fruity finish. From organically grown grapes. No sulfites added. Vegan. Drink now." - James Suckling, Aug/2023

OTHER INFO

This wine is the creation of a collaboration between Nathalie Bonhomme and Wine Director, David Stansfield of Earl's Restaurant Group.



For more information, please contact International Cellars Inc.
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