



El Nido Clio - Vegan

Country: Spain Region: Jumilla
 Type: Red Varietal: Blend - Cabernet Sauvignon, Monastrell
 Format: 6 x 750ml

BC	AB	SK	MB
+599977	+727839		
Speculative	Open		

TASTING NOTES

Colour: Opaque purple in colour.
Aroma: Underbrush, brier, mineral, blueberry, and blackberry fruit.
Taste: A plush, opulent wine with great density, savory flavours, and a lengthy finish.
Food: Beef stew, pulled-pork, ribs, grilled pork tenderloin, and aged cheddar.

AWARDS & ACCOLADES

2022 ~ 93 Points. "The 2022 Clio was produced with 70% Monastrell and 30% Cabernet Sauvignon that fermented in stainless steel with neutral yeasts and matured in new French and American oak barrels for 23 months. Despite the oak used, the wine is not that oaky; it's spicy and smoky with notes of ripe berries and aromatic herbs. It's full-bodied, with 15% alcohol, a pH of 3.62 and 5.7 grams of acidity, keeping three grams of residual sugar. It's ripe and lush, with abundant, fine-grained tannins." - Luis Gutiérrez - Robert Parker's Wine Advocate, Jan/2025

2022 ~ 93 Points. "A rich, toasty red, offering a silky mix of concentrated boysenberry, cassis, espresso, dried mint and black licorice flavors. The muscular tannins are tightly sprung, but well-meshed with the fruit profile, emerging to firm the finish. Monastrell and Cabernet Sauvignon." - Alison Napjus - Wine Spectator, May/2025

OTHER INFO

The grapes for this wine are made from 12 Ha -29.65 acres- of Cabernet Sauvignon vineyards and 32 Ha -79 acres- of very old Monastrell, with a very low yield.



For more information, please contact International Cellars Inc.
 200-1122 Mainland Street, Vancouver, BC V6B 5L1
 604 689 5333 info@international-cellars.com
 www.international-cellars.com