



Clio



Cellers Can Blau
D.O.P. Jumilla



CLIO 2022

TYPE

Red wine aged for 20 months.

GRAPE VARIETIES

Monastrell & Cabernet Sauvignon

VINIFICATION

The grapes for this wine come from 12 Ha -29.65 acres- of Cabernet Sauvignon vineyards and 32 Ha -79 acres- of very old Monastrell, with a very low yield. The grapes are harvested with small baskets to prevent bruising. The bunches are brought to triage tables where the best ones are selected. It spends 24 months in French and American new oak barrels where it gets a very typical complexity.

TASTING NOTES

The wine exhibits a glass-coating opaque purple color. Powerful and complex, aromas of red and black fruits, cocoa, graphite, cinnamon and black pepper. Succulent, enveloping and broad on the palate, structured and balanced with presence of elegant woods and sweet tannins with memories of plums and blueberries. Long and persistent finish where fruity and balsamic notes stand out.

FOOD PAIRINGS

Ideal to pair with grilled or roasted red meats, game meat rice dishes, game stews, poultry, roasts, cured and blue cheeses, cured ham, cold cuts, mushrooms and pork stews.

CONSERVATION

It is recommended to store this wine in places devoid of foreign odors with a temperature not exceeding 18 oC and a controlled humidity. The bottles should be stored horizontally, being the cork in contact with the wine, thus favoring a perfect closure and preventing oxidation.

SERVICE TEMPERATURE

To fully enjoy this wine, temperature must be between 15 oC and 18 oC.

UPC: 8437005068100

CASE SCC: 28437005068104



750 ml

Contains sulfites.

This product is not recommended for certain risk groups such as children, pregnant women and people allergic to sulfites. Product suitable for vegans. Moderate use of this product is recommended

WINE ADVOCATE 2022
93 POINTS

WINE ADVOCATE 2021
93 POINTS

GUIA PEÑIN 2020
94 POINTS