

Cibolo

Monastrell, 2014



ABOUT THE WINE

If you manage not to take yourself too seriously despite the fact that your family is a wine dynasty with historic estates spread across Spain, odds are you love making tasty wines. Familia Bastida made this Monastrell to be both burly and light on its feet, so they named it Cibolo, or “bison.” The wine is less a bull in a china shop and more a flamenco-dancing buck balancing a tray of fine stemware—but all the more delicious given its pedigree and playfulness.



DID YOU KNOW?

Monastrell is a Spanish grape that's perhaps better known by its French name, Mourvèdre. It's a small but key component in the revered Châteauneuf-du-Papes of France's Rhône Valley.

ABOUT THE REGION

Spain's warm and dry Jumilla flourished after escaping the phylloxera scourge that devastated Europe's vineyards in the 1800s, but the root-chomping bugs eventually arrived, in the 1980s. The ensuing difficult replanting period gave Jumilla's vintners a chance to start fresh. And with centuries of viticulture to build on, Jumilla quickly reemerged as one of Europe's most dynamic wine regions.



D.O. Jumilla, Murcia, Spain

AT A GLANCE

Variety: Monastrell

Vintage: 2014

Vineyard: Various

Oak: French & American oak
(12 months)

Alcohol: 14%

Farming: Conventional

To learn more about this wine, visit blueapron.com/wines/226

TASTING NOTES

Cibolo Monastrell is like a picador: bold and flashy, and commands attention, but it's really all about precision, restraint and, of course, showmanship. In other words, it's a classic Spanish red.

1) Look at the Color



▲
Purple
garnet

2) Swirl & Smell



Black cherry



Cocoa



Baking spices



Blackberry

3) Taste & Savor



TASTING TIP

It's not just the name that evokes a bison burger. Monastrell's calling card is a subtle meaty character that can even come across as sanguine.

4) PAIR AND ENJOY!



Bold &
Spicy

Match this wine's symbol to a Blue Apron Meal

These wines are about balancing concentration and complexity. Rhône red blends, Syrah/Shiraz and Zweigelt all have intense flavors of dark fruit accented with spice notes—black pepper, clove and cinnamon, to name a few. That fruity-peppery symmetry is simply beautiful with lamb, a specialty in the Rhône Valley.

More classic pairings:

Braised meat | Grilled lamb | Cassoulet