

BODEGAS SAN ISIDRO JUMILLA



Bodegas San Isidro (BSI), the eldest and only cooperative in Jumilla, exists since 1934. Nowadays it is a bodega for wine, an almazara for olive oil, a hardware shop and meeting point for the 800 members. The company has the capacity to produce 52.000.000 liters, but at the moment BSI uses more or less half its capacity. When you enter the production site of BSI you will see at your right the experimental vineyard, with lots of varieties from all over the world (see photo). BSI has 3200 oak barrels, the highest amount for a single winery in Jumilla. Maybe for Jumilla it is a lot, but at the same time 3200 barrels is an indication that

Jumilla in general is more an area for young wines and not for crianza wines.

The company decided to play a key role in Research & Development especially in the field of Monastrell. The Technical Director Francisco Pardo is a Monastrell expert. Together with BSI's wine maker Diego Cutillas and with the help of national star wine maker Ignacio de Miguel, BSI's success is guaranteed. The close relationship with the University of Murcia is vital for innovation in the area. BSI has been the first in applying many new viticultural techniques, grape varieties and oenological practices. From the total production 50% goes abroad, important markets in Europe are the Scandinavian market, Belgium, Switzerland and outside Europe, Canada and the USA are the most important markets. In Miami the BSI Sangría was selected as Disney World's official Sangría.





REVIEW OF GENUS SEMI CRIANZA

GENUS brings together the unmistakable character of Monastrell and the youth and elegance of the Syrah variety in an excellent red wine. Some months of ageing inside new oak barrels and bottles have perfectly mixed up the freshness and structure of a surprising wine.

GENUS is a international styled wine crated after analysing the consumers wishes is a semi crianza produced on 80% Monastrell and 20 % Syrah. It is a well- bodied, high- covered, very fruity wine, with mature and candied dark fruits and a light touch of new oak. It presents as well the essence of tradition and evolution, throughout a no end of new sensations.

Genus & Zambra Sangria 3L can be bought at INTERBROSA, C/CANTARERO 3 in Maro – TEL. 952 52 95 21 and cost € 3,99 and € 4,50 respectively