El Tinto de Lela del Mar

Bodegas Bastida

A soft, rounded Spanish red with generous ripe fruit, cocoa and warming spice. Made for relaxed suppers.

Country	Spain
Region	Murcia
Grapes	Indigenous Spanish field blend
Vintage	NV
Alcohol	13% ABV
Bottle size	750 ml
Style	Red, soft and rounded
Suitability	Vegan and vegetarian



Tasting note

Deeply coloured, with inviting aromas of ripe, roasted fruit, cocoa and spice. The palate is soft and rounded, offering generous flavour and a balanced, lingering finish. An approachable red with plenty of character, equally at home with a relaxed supper or a table of Spanish tapas.

The producer

Produced by Bodegas Alceño, part of Familia Bastida, this wine reflects a long history in south-east Spain. The bodega has made wine in Jumilla since 1870. Modern techniques sit alongside traditional vineyard practices, with sustainable farming and predominantly bush-trained vines adapted to the hot, dry conditions.

Winemaking

An indigenous Spanish field blend is harvested by hand and fermented with native yeasts in stainless steel. There is no oak ageing, allowing the ripe fruit to remain the focus. Low rainfall limits vineyard yields, while the straightforward cellar approach preserves the wine's generous, accessible character.

Food pairing

Roast chicken, grilled sausages, lamb chops and Spanish tapas. A versatile red for everyday suppers.