ATALAYA

VIÑAS FAMILIA GIL FAMILY ESTATES

La Atalaya del Camino



Bodegas Atalaya
D.O. Almansa



TYPE
Red wine aged in French oak

GRAPE VARIETIES
Garnacha Tintorera & Monastrell

VINIFICATION
The grapes are fermented separately in stainless-steel tanks at a controlled temperature. After malolactic fermentation and aging in French and American oak, which varies depending on the characteristics of the harvest, it has remained in stainless-steel tanks until bottled, resulting in a wine of great complexity.

TASTING NOTES
High layer, intense and vivid red color with violet shades. It shows a powerful and complex nose with red fruits aromas and spices. Original and very interesting, great structure, meaty and balanced with a very long and pleasant finish. An enjoyable, fresh and unique red wine.

FOOD PAIRINGS
Perfect to pair with game meat or creamy rices, stewed vegetables, mushrooms, game and poultry, casserole, fish and sauce seafood, smoked, blue and cured cheeses, grilled and/or barbecued white and red meat.

CONSERVATION
It is recommended to store this wine in places devoid of foreign odors with a temperature not exceeding 18 °C and a controlled humidity.

SERVICE TEMPERATURE
To fully enjoy this wine, the temperature must be between 15 °C and 18 °C.

VEGAN

WINE in MODERATION
CHOOSE | SHARE | CARE

Scan for nutrition information and ingredient list:

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