



TYPE

Red wine aged for 15 months

GRAPE VARIETIES

Garnacha Tintorera

VINIFICATION

The vineyards of Garnacha Tintorera, located around 1.000 meters of altitude above sea level, are planted in limestone, sandy and well-drained soils. Maceration-fermentation is carried out in small stainless-steel tanks. Malolactic fermentation and subsequent stay in new French and American oak barrels for 15 months, obtaining a wine with its own personality.

TASTING NOTES

Intense cherry color of high layer and bright red tones. Attractive and complex aromatic bouquet where minerals and very ripe black fruits stand out. With fond memories of new wood, on the palate it is wide, powerful, thick and rounded. Balance acidity and silky texture, it surprises us with an original sweetness in a long finish.

FOOD PAIRINGS

Ideal to accompany with game meat and creamy rice dishes, stewed legumes, mushrooms, game and poultry, casseroles, fish and seafood sauce, smoked, cured and blue cheeses, grilled and roasted white and red meats.

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. 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 °C and 18 °C.

Scan for nutrition information and ingredient list:



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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