

**TYPE**

Red wine

GRAPE VARIETIES

Garnacha Tintorera & Monastrell

VINIFICATION

The grapes of Garnacha Tintorera & Monastrell come from vineyards located in Almansa. Maceration and Fermentation is carried out in separately in stainless-steel tanks at a controlled temperature. After malolactic fermentation the wine has remained in stainless steel tanks until bottled.

TASTING NOTES

Peculiar wine that combines complexity, structure and an intense cherry color. Elegant, fresh and complex nose where ripe fruits and floral notes can be appreciated. Pleasant and fresh entry-mouth, balanced with sweet tannins, unctuous and enveloping with an unique mid-palate and 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.

SERVICE TEMPERATURE

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

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