



TYPE

Young red

GRAPE VARIETY

Garnacha

VINIFICATION

The grapes come from Garnacha vineyards located high on the hillsides at 700 - 1.000 meters above sea level. The vineyards are planted in mainly decomposed slate and gravely clay soils. Both alcoholic fermentation and maceration were carried out in stainless-steel tanks at a controlled temperature. Gentle pump-overs are carried out to fully respect the aromas of the Garnacha variety. After malolactic fermentation, it is stored in stainless-steel tanks until bottling.

TASTING NOTES

Color of intense dark cherry with a violet edge. Intense nose, dominated by ripe red fruits (raspberry, currant) together with spicy and mineral notes. A very fresh and fruity wine, full-bodied, pleasantly tannic with a light spice on the finish.

FOOD PAIRING

Wine of great versatility that can be paired with soft dressing salads, spoon stews, jelly-like meats, pasta, mushrooms, charcuterie, white and blue fish, soft cheeses, goat cheeses, white and red meats, roasted lamb and / or pork.

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, 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