Honoro Vera Garnacha



Bodegas Ateca
D.O. Calatayud



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.

VEGAN

WINE in MODERATION
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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