Atteca



Bodegas Ateca
D.O. Calatayud



TYPE
Red wine aged for 10 months in French oak barrels.

GRAPE VARIETY
Garnacha

VINIFICATION
The grapes come from old Garnacha vineyards with low yield 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. To conclude, this red wine is aged for 10 months in French oak barrels.

TASTING NOTES
Deep cherry color, on the nose it presents intense aromas of ripe red fruit (raspberry) that combine perfectly with the spicy notes of cocoa, vanilla and liquorice that respond to a noble aging. Powerful and full on the palate with a very fresh and fruity mid palate, but tasty and complex, mineral, with a remarkable finish where the fruity and spicy aromas reappear in the retronasal. Magnificent expression of an elegant Aragonese Garnacha with very ripe tannins.

FOOD PAIRING
Wine of great versatility that can be paired with game meat or creamy rices, stewed vegetables, mushrooms, game and poultry, casseroles, sauced fish and seafood, cured and blue cheeses, grilled red and white meats, roast lamb, pork, beef.

FOOD PAIRINGS
Rice, pasta, (noodles, spaghetti, macaroni), vegetables, mushroom, stewed meat, sausage, pork, roast meat, red and/or white meat with sauces, grilled meat, short or medium cheeses.

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:

VEGAN

WINEinMODERATION
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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