Atteca Armas



Bodegas Ateca
D.O. Calatayud



TYPE
Red wine aged for 18 months in new French oak barrels.

GRAPE VARIETY
Garnacha

VINIFICATION
The grapes come from selected plots of old Garnacha vineyards with low yield, producing grapes with a higher concentration of aromas and fruit loads, located high on the hillsides in mainly decomposed slate and gravely clay soils. After carrying out the alcoholic fermentation in small stainless-steel tanks at a controlled temperature, it is aged for 18 months in new French oak barrels, thus obtaining a limited production of this exclusive wine.

TASTING NOTES
Dark picota cherry with an attractive nose in which the aromas of ripe fruit appear, the roasted and spicy notes of a long aging in wood (pepper and nutmeg) and the mineral memories of the slate soils in which the vineyard is born. On the palate it is tasty and powerful, fruity and elegant, meaty and complex, it is superbly drunk although it shows great aging potential.

FOOD PAIRING
Wine of great versatility that can be paired with grilled red meat, game meat or creamy rices, game stews, poultry, roast, cured and blue cheeses, serrano ham, charcuterie, mushrooms, small game stews, 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. Bottles should be stored in a horizontal position, allowing the cork to be in contact with the wine, thus favouring a perfect closing and thereby avoiding oxidation.

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

Scan for nutrition information and ingredient list:

VEGAN

WINE in MODERATION
CHOOSE | SHARE | CARE

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