



TYPE

Young red

GRAPE VARIETIES

Tempranillo

VINIFICATION

The grapes used to produce this wine come from vineyards planted in limestone clay-rich soils. The fermentation was carried out in small stainless-steel tanks at a controlled temperature. After the malolactic fermentation the wine has remained in stainless steel tanks until bottled.

TASTING NOTES

Well-balanced wine, very fruity, spicy notes on the mouth, ripe tannins, savory and mineral hints with a pleasant cocoa finish.

PAIRING FOOD

This wine is recommended to share with rice, pasta, vegetables, stewed meat, sausage, pork, roast meat, grilled meat, short or medium cured 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:



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