



TYPE

Red wine aged for 9 months in oak barrels.

GRAPE VARIETIES

Tempranillo

VINIFICATION

Maceration and fermentation in stainless-steel tanks at a controlled temperature. Malolactic fermentation in tanks and subsequent stay in French oak barrels for 9 months.

TASTING NOTES

Red cherry color, displaying interesting and pleasant ripe fruit notes with presence of noble wood, cocoa and spices. Complex on the palate, fresh, tasty and well-balanced with mineral and roasted hints. Rounded tannins delight us with a long and tasty finish where the prominence is maintained.

PAIRING FOOD

Rice, pasta, vegetables, mushrooms, stewed meat, sausage, pork, roast meat, red and/or white meat with sauces, 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