



TYPE

Red wine aged for 15 months in oak barrels.

GRAPE VARIETIES

Tempranillo

VINIFICATION

The Tempranillo grapes come from very old vines with an average age of 80 years with low yield in the areas of Villanueva de Campeán and El Pego, within the province of Zamora. These vineyards are generally planted on a top layer of gravel over very sandy soils. The fermentation was carried out in stainless steel tanks and then moved to French oak barrels for a period of 15 months.

TASTING NOTES

Deep red cherry color with garnet edges, displaying intense and complex black fruits and apple jam aromas, cocoa and spices. On the palate, powerful and complex with high roast and coca notes, tasty, mouth filling and rounded tannins due to the long ageing, delight us with a long and silky aftertaste.

PAIRING FOOD

Perfect to pair with game meat or creamy rices, stewed vegetables, mushrooms, game and poultry, casserole, smoked, blue and cured cheeses, grilled and/or barbecued white and red meat, roast lamb, pork or beef.

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