



TYPE

Red wine

GRAPE VARIETIES

Monastrell, Garnacha, Tempranillo & Syrah

VINIFICATION

Produced from Monastrell grapes, the vineyards are planted in limestone and chalky soils, very poor in nutrients and no irrigation. Maceration and fermentation in stainless steel tanks at a controlled temperature. After malolactic fermentation the wine has remained in stainless steel tanks until bottled.

TASTING NOTES

Attractive cherry color, presence of good intensity aromas such as red and black fruits, menthol and violets. Medium-bodied, flavorful and pleasant fruity sensations. Mineral background, balanced acidity and good persistence.

PAIRING FOOD

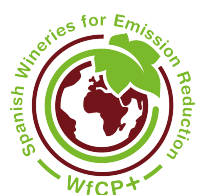
Perfect to pair with game meat or creamy rices, stewed vegetables, mushrooms, game and poultry, casserole, fish and sauce seafood, smoked, blue and cured cheeses, grilled and/or barbecued white and red meat, roast lamb, pork or beef.

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