



TYPE

Organic red wine

GRAPE VARIETIES

Monastrell

VINIFICATION

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

Cherry red color with upper middle layer. On the nose, attractive floral notes with ripe fruits hints and balsamic background stand out. Well-balanced and fresh on the palate, vivid and tasty, nice acidity with noble tannins of ripe fruit.

PAIRING FOOD

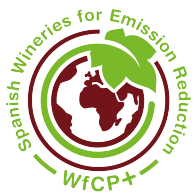
Perfect to pair with rice dishes, pasta, white and blue fish, goat cheeses, sausage, vegetables and legumes, mushrooms, beef, grilled and/or barbecued white and red meat.

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.



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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