



PRODUCER

Bodegas MORCA.

REGION

Campo de Borja.

COUNTRY

Spain.

TYPE OF WINE

Aged Red.

VARIETY

Garnacha.

AGING

6 months in French oak barrels. Bodegas Morca is located in the village of Borja, in the province of Zaragoza. Grapes of Garnacha from small plots with low yields are hand-picked and fermented separately in small vats, then transferred into French oak barrels to stay for 6 months to complete its ageing procedure. This opaque purple wine exhibits richness and finesse with layers of blackberry, blueberry and plum notes, mineral, mocha and spice box details edged with dark chocolate, licorice and cracked pepper.

FOOD PAIRINGS

Rice, pasta, (noodles, spaghetti, macaroni), vegetables, mushroom, stewed meat, sausage, pork, roast meat, red and/or white meat with sauces, grilled meat, short or medium cured cheeses

SERVICE TEMPERATURE

14 °C - 16 °C



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