



TYPE

Organic young red wine

GRAPE VARIETIES

Cariñena & black Garnacha

VINIFICATION

Maceration and fermentation of both varieties separately in stainless steel tanks at a controlled temperature. Malolactic fermentation has been carried out in stainless-steel tanks.

TASTING NOTES

Brilliant ruby in colour, sleek and ripe with a lovely beam of dark cherry, cardamom, raspberry, red tea notes and a swirl of red licorice. This medium-bodied wine has everything in good balance with moderate and refined tannins, a light snap of acidity all backed by a kirsch note on the juicy finish.

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.

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