Salto de rana



Bodegas Ateca
D.O. Calatayud



TYPE
Young organic red wine

GRAPE VARIETY
Garnacha

VINIFICATION
The grapes come from certified organic vineyards planted in mainly decomposed slate and gravely clay soils. 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
Color of intense dark cherry with a violet edge. Intense nose, dominated by ripe red fruits, raspberry, currant, together with balsamic and mineral notes. Powerful in the mouth, full-bodied, pleasantly tannic and fruity with a light spice on the finish.

FOOD PAIRINGS
Wine of great versatility that can be paired with pasta, vegetables, mushrooms, stewed meat, sausage, pork, roast meat, red and/or white meat, grilled meat, short or medium 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.

Agricultura UE

WINEinMODERATION
CHOOSE | SHARE | CARE

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