



PRODUCER

Bodegas MORCA.

REGION

Campo de Borja.

COUNTRY

Spain.

TYPE OF WINE

Aged Red.

VARIETY

Garnacha.

AGING

15 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 complete the malolactic fermentation process. The wine spends 15 months of maturing and then every barrel is tasted and after a very strict selection we obtain a limited production of this exclusive wine. This ruby/purple-colored wine offers finesse and elegance in addition to moderately intense aromas of spice box, licorice, plums and subtle oak. Rich with velvety tannins, exceptional purity, balance and length.

FOOD PAIRINGS

Pasta, old aged cheeses, cuts of beef, pork chops, roast duckling, lamb shanks, barbecue, stews, etc....

CONSUMO

15 °C - 18 °C



WINEin**MODERATION**

CHOOSE | SHARE | CARE

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