



TYPE

Red wine

GRAPE VARIETIES

Garnacha

VINIFICATION

The 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. After 15 months, each barrel is tasted and a careful selection is carried out in order to obtain this elegant wine.

TASTING NOTES

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

Chicken or pasta salads, medium-cured cheeses, cold cuts, rice with vegetables, chicken or game, grilled white meats.

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, the temperature must be between 15 °C and 18 °C.

Scan for nutrition information and ingredient list:



WINE_{in}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