Godina



Bodegas Morca
D.O. Campo de Borja



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.

VEGAN

WINEinMODERATION
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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