



### TYPE

Young red wine

### GRAPE VARIETIES

Tempranillo

### VINIFICATION

The Tempranillo grapes are sourced from a selected estate plot planted in 1982, located in Villanueva del Campeán, Zamora. The vineyard is situated on sandy soil at the surface, with sandstone and a touch of limestone at depth, located at an altitude of approximately 780 meters above sea level. Trained in bush, the vineyard yields an average of 2,000–2,500 kg/ha. The hand-picked grapes underwent whole-cluster carbonic fermentation in stainless steel tanks for 15 days at temperatures below 27 °C.

### TASTING NOTES

The wine shows a deep purple colour, explosive in the nose featuring a mix of crushed red and black fruits, sweet spice tinged with cedar. An incredible value, possessing fantastic fruit, excellent mid-palate depth and ripe tannins.

### PAIRING FOOD

Medium and long cured cheeses, pasta bakes, spicy sausage dishes, grilled steaks, roast chicken and roast duck, braised beef and wintry casseroles.

### 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:



**WINE**<sub>in</sub>MODERATION

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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