



TYPE

Red wine

GRAPE VARIETIES

Garnacha

VINIFICATION

Bodegas Morca is located in the village of Borja, in the province of Zaragoza. 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. The wine spends 18 months of maturing and then every barrel is tasted and after a very strict selection we obtain a limited production of this exclusive wine.

TASTING NOTES

This opaque purple wine exhibits voluptuous yet precise aromas of cherries and ripe plums, framed by cedar and spice. On the palate it offers high concentration with an intense taste of red fruit jam. The finely integrated tannins provide a long and persistent finish.

FOOD PAIRINGS

Ideal to pair with pasta, meat stews, long-curing cheeses, cold cuts, roasted red meats, barbeques, game meat.

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. The bottles should be stored horizontally, being the cork in contact with the wine, thus favoring a perfect closure and preventing oxidation.

SERVICE TEMPERATURE

Para disfrutar plenamente este vino, la temperatura deber estar entre los 15 °C y 18 °C.

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