



Grape Variety Tempranillo 100 %

Vineyards Less than 25 years old.

Features Hand-picking harvest in 20 kg crates. Sorting table. Skin contact maceration and fermentation of 15 days at 24°C.

Ageing 6 months in American oak barrels and 6 months in bottle.

Colour Bright cherry colour with purple rim, bright and clean.

Nose Very expressive, powerful, complex, fresh fruit, sweet spices, creamy oak, red berry notes.

Taste Flavourful, fruity, toasty with round tannins and good finish.

Serving temperature 12- 16°C.

Food Pairing Rice, pasta, chicken & poultry, veal, mushrooms, cured meats, soft cheese, grilled lamb, pork or beef.

