



TYPE

Red wine

GRAPE VARIETIES

Monastrell

VINIFICATION

Vinification in stainless steel tanks at a maximum temperature of 25 °C. Once maceration-fermentation is carried out, it is transferred to French and American oak barrels in order to undergo the malolactic fermentation, where it remains for its aging.

TASTING NOTES

Cherry red color with garnet reflections and high layer. On the nose it is strong with ripe black fruits notes, roasted hints and cocoa. Enveloping on the palate with liquor notes, good structure and a long and balanced finish.

PAIRING FOOD

Perfect to pair with game meat or creamy rices, stewed vegetables, mushrooms, game and poultry, casserole, fish and sauce seafood, smoked, blue and cured cheeses, grilled and/or barbecued white and red meat, roast lamb, pork or beef.

CONSERVATION

It is recommended to store this wine in places devoid of foreign odors with a temperature not exceeding 20 °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

To fully enjoy this wine, temperature must be between 15 °C and 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