



FLOR DE GODA

Producer: Bodegas MORCA

Region: CAMPO DE BORJA

Country: SPAIN

Type of wine: Aged red.

Variety: GARNACHA –Grenache-

Aging: 6 months in French oak barrels.

Bodegas Morca is located in the village of Borja, in the province of Zaragoza. 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 stay for 6 months to complete its ageing procedure.

This opaque purple wine exhibits richness and finesse with layers of blackberry, blueberry and plum notes, mineral, mocha and spice box details edged with dark chocolate, licorice and cracked pepper.

Food pairings:

Rice, pasta, (noodles, spaghetti, macaroni), vegetables, mushroom, stewed meat, sausage, pork, roast meat, red and/or white meat with sauces, grilled meat, short or medium cured cheeses

Service Temperature: 14-16°C

