



## TYPE

Young red wine

## GRAPE VARIETY

Tempranillo

## VINIFICATION

The grapes, hand-harvested, underwent carbonic maceration with whole clusters in stainless steel tanks for 15 days at temperatures below 27°C. No preservatives were used; this wine contains no added sulfites. As a result of a carefully controlled malolactic fermentation, it exhibits a low histamine content.

## 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.

## FOOD PAIRING

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



Contains sulfites.

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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

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