



PRODUCER

Bodegas ATALAYA

REGION

ALMANSA

COUNTRY

SPAIN

TYPE OF WINE

Aged red.

VARIETY

Garnacha Tintorera -Alicante Bouschet- and Monastrell.

AGING

12 months in French oak barrels.

Bodegas Atalaya was founded in 2007 by the Gil Family of Jumilla. The prominent grape variety in Almansa is Garnacha Tintorera –Alicante Bouschet- along with Monastrell. The La Atalaya is 85% Garnacha Tintorera and 15% Monastrell planted around 1000 metres -3280 feet- above sea level and aged for 12 months in French oak.

It sports a glass coated with glycerin as well as a super-fragrant nose of exotic spices, lavender, incense, and black raspberry. Succulent, layered, and totally pleasure-bent, this plush offering has a smooth-as-silk finish totally unexpected from a wine of this humble price. It is an amazing value in unrestrained hedonism.

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 cheeses.

SERVICE TEMPERATURE

16 - 18 °C

Alcoholic degree: 15.5% Vol.

750 ml

Contains sulphites.

Consumption of this product during childhood, pregnancy and in case of any sulphite allergy may cause serious damage to health.