



TYPE

Young red

GRAPE VARIETIES

Petit Verdot

VINIFICATION

This wine has been produced from Petit Verdot grapes, sourced from trellised vineyards situated at an altitude of approximately 700 meters, in the vicinity of our winery located in Paraje de la Aragona, Jumilla. The fermentation and maceration processes were carried out in stainless steel tanks under controlled temperatures. Subsequently, it was aged for 4 months in French and American oak barrels before being bottled.

TASTING NOTES

The wine exhibits an intense, deep cherry-red color. Its aromas of ripe black fruits are complemented by spicy notes from well-integrated oak. On the palate, it is long, intense, and persistent, leaving a remarkable impression of perfectly matured tannins.

FOOD PAIRING

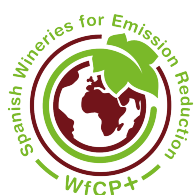
Ideal for pairing with rice dishes, pasta, white and oily fish, goat cheese, mildly spiced cured meats, vegetable and legume dishes, mushrooms, veal, as well as white and red meats prepared with creamy sauces or grilled.

CONSERVATION

It is recommended to store the wine in environments free from foreign odors, at a temperature not exceeding 18°C, with controlled humidity levels.

SERVICE TEMPERATURE

To fully enjoy this wine, it should be served at a temperature between 15°C and 18°C.



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