



WINE MAKING: The grapes is harvested during the last week of the month of September and the first of October, when the grape reaches its optimum point of phenolic maturity. For the elaboration of this wine the best garnacha grapes is used. Fermentation is carried out in stainless steel tanks at a controlled temperature between 25-28°C. Automatic control of overpumping for the extraction of aromatic and colour compounds.

WOOD: Ten months in American and French oak barrel.

COLOUR: Violet-red colour, with glints of purple.

AROMA: Dominant aromas of black fruit in liquor, melon, and tangerine, very clean and powerful, in balance with the ethanol.

MOUTH: In the mouth entry is very tasty, with mature, sweet tannins which provide it with softness and volume.

AFTERTASTE: Is very long, sweet and glyceric, reminiscent of candied black fruit.

PAIRING SUGGESTIONS: An excellent companion for steaks, red meats and all kinds of cheeses.



100% Garnacha



15°C

12 BOTTLES CASE

BOTTLE CODE

8423513000268

CASE CODE

48423513000266

WEIGHT

15 kg.

CASES PER PALET

60

LAYERS PER PALET

5

CASES PER LAYER

12

EUROPALET WEIGHT

923 kg.