

BODEGAS  
**AINZÓN**

## FLOR DE CAYUS

*One of Bodegas Ainzón's flagships. A 100% Garnacha wine that perfectly reflects the character of our vineyards. Rich in notes and aromas, thanks to a short spell in the barrel.*

### TYPE OF WINE

Signature Wine.

### GRAPE VARIETY

Garnacha.

### YEAR

2018

### TYPE OF VINEYARD

Bush.

### TASTING NOTES

A medium-intensity cherry red with a violet rim. Clean and bright. A complex, elegant nose. Red-berry aromas are prevalent with hints of ripe fruit, along with spicy, oaked, toasty and tobacco notes. A warm attack, becoming full-bodied and balanced on the mid-palate, with gentle tannins and easy to drink. The aromas described above make a return along with balsamic tones and clearly prevalent toasty notes.

### SERVING TEMPERATURE

14°C - 16°C.



### PAIRING

Mature sheep's cheese; lamb and beef: roasted, barbecued or in stews.

### VINIFICATION

The harvest takes place in mid-October. After unloading the grapes, they are destemmed and gently crushed before being transferred into tanks. After de-vatting part of the must to create our rosé, which allows us to further concentrate the Garnacha remaining in the tank where the alcoholic fermentation occurs, the paste is injected with the chosen yeast. During fermentation, when the temperature is maintained between 25°C and 28°C, several pump-overs are carried out each day. When alcoholic fermentation has finished, the wine is removed from the tanks and pressed. Once malolactic fermentation has been completed, the wine is transferred into medium and heavy-toast French oak barrels for 10 months, the exact length of time varying with the year, in order to maintain its quality. After the wine has been selected through an exhaustive tasting process, the barrels are emptied. The wine is then filtered and bottled. It remains in the bottle for a minimum of 8 months before entering the market.

### FORMATS

Burgundy bottle, 750 ml. Case of 6 units of horizontally-stored bottles.