



BODEM

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Oxte *Red Blend*

D.O.P. Cariñena
RED BLEND



Mid-range



Tempranillo, Syrah, Garnacha, Cabernet
Sauvignon



Vegan

Bodem Bodegas is a sustainable and disruptive winery located in the heart of the Sierra de Algairén, cradle and origin of the Garnacha grape. Bodem is committed to the quality of its vegan wines, the zero environmental impact and innovation in production techniques.

What makes Oxte Red Blend a good wine?

The grape varieties are fermented separately, which allows us to extract the character of each one of them.

After malolactic fermentation, they are transferred to French and American oak barrels with M+ toasting, where they remain for 2 months.

During the spring we carry out the blending process in stainless steel tanks, where the blend (different varieties from different barrels) remains for 2 months before being bottled.

Winemaker's notes

Very intense colour. Concentrated dark fruit and intense ripeness with toasted notes of cocoa and coffee. Good structure on the palate with a touch of tannins. Again we find the tones of black forest fruit and toffee. Full-bodied with an extraordinary finish.

Service

Oxte is the perfect reward after work. Enjoy with cheeses, cured meats, lamb and ribs. Perfect accompaniment to vegan protein-based dishes such as tofu, quinoa or beans.

13-15°C



www.bodemobdegas.com