

BODEGAS

AINZÓN

PEÑAZUELA RED

Another 100% specially-selected Garnacha wine whose freshness and spirit sets it apart. A meticulous production process combined with its time in the barrel give this wine a unique personality.

TYPE OF WINE

Signature Wine.

GRAPE VARIETY

Garnacha.

YEAR

2021

TYPE OF VINEYARD

Bush and spur-pruned.

TASTING NOTES

Bright appearance, intense black-cherry colour with subtle terracotta tones. Aromas of ripe black fruit, spices, cocoa, dried flowers and toasted oak. Intense and structured on the palate. Long aftertaste with lingering notes of red and black fruits and a toasty undertone.

SERVING TEMPERATURE

14°C - 16°C.



PAIRING

Cured meat and sausages, meat stews and mature cheese.

VINIFICATION

After selecting grapes that provide a lot of fruit and a floral character, they are harvested in the fourth week of October. Fermentation is managed to accentuate the typical aromas of the Peñazuela area in Ainzón, Aragón. The wine will then spend enough time in the barrel to add integrated roasted tones, without overshadowing the fruit that we want to develop. The number of months that it spends in American and French barrels will vary with the year.

FORMATS

Conical Bordeaux bottle, 750 ml. Case of 6 units.