



TYPE

Young organic red wine

GRAPE VARIETY

Garnacha

VINIFICATION

The grapes come from certified organic vineyards planted in mainly decomposed slate and gravely clay soils. Maceration and fermentation in stainless steel tanks at a controlled temperature. After malolactic fermentation the wine has remained in stainless steel tanks until bottled.

TASTING NOTES

Color of intense dark cherry with a violet edge. Intense nose, dominated by ripe red fruits, raspberry, currant, together with balsamic and mineral notes. Powerful in the mouth, full-bodied, pleasantly tannic and fruity with a light spice on the finish.

FOOD PAIRINGS

Wine of great versatility that can be paired with pasta, vegetables, mushrooms, stewed meat, sausage, pork, roast meat, red and/or white meat, grilled meat, short or medium cheeses.

CONSERVATION

It is recommended to store this wine in places devoid of foreign odors with a temperature not exceeding 18 °C and a controlled humidity.

SERVICE TEMPERATURE

To fully enjoy this wine, temperature must be between 15 °C and 18 °C.

Scan for nutrition information and ingredient list:



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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