

TERRAI

OVG

Appellation: DOP Cariñena

Varietals: Garnacha 100%

Winemaking: The grapes are harvested by hand in September, at their optimal maturation status. Grapes are destemmed and put into stainless steel deposits to carry out the alcoholic fermentation at a controlled temperature of 26°C during 10 days to obtain their varietal character. Once the fermentation has finished and after 15 days of maturation, the wine is taken out from the tank. We only use the wine from the bleeding-out process and once the malolactic fermentation has finished, we put it in American oak barrels for 3 months, to achieve its characteristic varietal expression, with a fruit predominance. Then, the wine is bottled according to the most strict hygienic conditions.

Vineyards: Selected non-irrigated vineyards grown in vase at an average of 650 m height. Our vineyards are an average age of 45 years old.

Aging: 3 months in American oak barrels.

Tasting notes: Ruby, purple color with tawny tones. Intense aroma, with hints of ripe red fruits, raspberry, redcurrant and black fruits, blackberry, blueberry with subtle spicy and toasted notes coming from its aging during 3 months in American oak barrel. Expressive and well-balanced in mouth, with supple, sweet tannins, balanced acidity and long aftertaste.

Serving Suggestions: Serve at 16-18°C combined with roasted or grilled red meat, gouse meat (deer, wild boar, roe deer), stewed and boiled meat, foie-gras, Iberian cold meat, cured and blue cheese.

Technical information:

Alcohol: 14,0 % Vol

Total Acidity: 5,7 gr./l

