

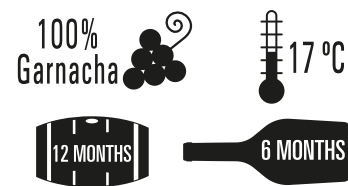


This wine is made from specially selected Old Garnacha vines located in the sun-soaked mountains of Yerga. The Garnacha's affinity for its terroir enables it to demonstrate its capabilities as a premium varietal.

Harvesting begins in the first half of October; this is when the grapes have reached their optimum phenolic ripeness. Fermentation then takes place in temperature controlled tanks that range between 26-28 degrees. The wine regularly undergoes pumping over in order to ensure that the maximum amount of colour and aromatics are extracted. After this process is complete, the wine spends up to 12 months in both French and American oak.

The finished wine is deep purple in colour with subtle hues of ruby red. The nose is filled with intense aromas of jammy red-fruit and coupled with nuances of vanilla and toffee. On the palate, concentrates flavours of ripe bramble fruit and sweet spice are prominent. Tannins are soft and silky and balance well with refreshing acidity. The finish is long and satisfying.

This wine is an ideal food match for red meat fillets such as steak or lamb. Alternatively, try with hearty game casseroles or mature hard cheeses.



6 BOTTLES CASE	
BOTTLE CODE	8423513004518
CASE CODE	
WEIGHT	8,96 kg.
CASES PER PALET	72
LAYERS PER PALET	6
CASES PER LAYER	12
EUROPALET WEIGHT	665 kg.