

TAPAS

TEMPRANILLO



REGION: D.O. IGP CASTILLA
GRAPE VARIETY: Tempranillo
ALCOHOL: 13% Vol.
SERVING TEMPERATURE: 18º

ELABORATION

After selection of the fruit, the winemaking process is based on partial distillation of the bunches and gentle crushing of the berries.

The fermentation of the must is carried out in contact with the skins, with daily pumping over. Fermentation lasts 9 days and the average fermentation temperature is 25 °C. Aged in American oak barrels for 6 months for 6 months.

FOOD PAIRING

Recommended with Iberian cured meats, cured cheese and tapas.

TASTING NOTES



COLOR: Medium cherry red colour.



NOSE: With aromas of wild red fruits such as strawberry and raspberry.



PALATE: Pleasant and persistent in the mouth.

