



## TASTING DESCRIPTION

Medium-intensity red colour, of a clean and shiny appearance. On the nose, aromas of red and black fruit stand out over elegant spices nuances. A silky palate, pleasant tannins and medium freshness. Rich and fleshy.

## SOIL

SOIL

Stony, sandy and limestone

ORIGIN

High Lands

ALTITUDE

750 m

CLIMATE

Continental climate, influenced by the proximity to the Mediterranean

## VINEYARD

VARIETIES

50% Grenache, 25% Syrah and 25% Monastrell

AVERAGE AGE OF VINEYARD

+16 years old

TRAINING

Bush & trellis vines

YIELDING

2.000-4.000 kg / ha

## ELABORATION

FERMENTATION & MACERATION

8-10 days

FERMENTING TEMPERATURE

24 - 26°C

BARREL-AGEING

4 months in French (80%) and American (20%) oak barrels

## SERVICE TEMPERATURE

 Serve at 16 - 17 °C

## PAIRING

 Pair with turkey, pork tenderloin, braised beef. Assorted grilled vegies in general.

## ANALYSIS

Technical Data

ALCOHOL ON LABEL	14%	TOTAL ACIDITY IN TARTARIC	4.77 g/l
RESIDUAL SUGAR	2.99 g/l	PH	3.71
		TOTAL SO2	71 mg/l