



Varieties: 100% Garnacha

Area: Aragon

Vintage : 2010

Fermentation: control temperature

Prior to fermentation the grapes are left macerating at 8 to 10° C. for 4 or 5 days, to start to extract all the color and aromas of the grapes. During fermentation the temperature is controlled so it does not exceed 28° C.

Tasting: Of abundant cap, color garnet. Note of strawberry and raspberry. Slightly tannin Mouth recollections of black mature(ripe) fruits

Ideal wine for plates: of red Meats, Roasts, Birds, white Meats, Highland Ham, Charcuteria, cured Cheeses, blue Cheeses, Mushrooms.