

CARBONIC MACERATION · YOUNG WINE



VARIETY:

100% Tempranillo.



PRODUCTION:

Carbonic maceration method, having fermented for 10 days at a controlled temperature of 28°C.



APPEARANCE:

Picota cherry red with slight violet hues.



NOSE:

Aromatic complexity, with the first predominant aromas being of fruit.



MOUTH:

Smooth, persistent initial taste with a fresh, pleasant finish.



ALCOHOL CONTENT: 13°.



RECOMMENDATION:

Consume at a temperature of 14-16°C.

