

TASTING NOTES

"VIÑA RIÑANCO"

Varietals: 50% Garnacha, 50% Tempranillo

Alcohol: 13,5%

This wine is the result of a long journey where the intense efforts of the past are conjoined with the best of the present. From the selection of the must until the bottling the must is carefully pampered obtaining young wines, fruity, lively and with a personality of its own.

ELABORATION

The grapes have been crushed - destemmed and transferred to vitrified concrete tanks. The fermentation temperature was controlled at 28°C, with frequent remontages for a better extraction of color, tannins and aromas. Finished the elaboration, the wine was transferred to barrels where it aged for four months to acquire its personality.

TASTING

- Appearance: Clean and bright ruby red with good cover.
- Aroma: Fine and potent on the nose, with exotic notes of flowers and mature fruit and soft hints of the oak barrel.
- Palate: Well balanced, alive, ample and fresh aromas. Potent notes of red fruit and soft tannins.

FOOD MATCH

It can accompany all kinds of tapas, grilled meats, stews and cheeses.

