



PACO GARCÍA

SEIS

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AREA WINE

Grapes sourced from the municipalities of Ribafrecha, Ventas Blancas and Murillo de Río Leza.

From the valley between the Leza and the Jubera rivers, we have selected vineyards planted on the slopes that allow good ventilation from the air currents flowing between Murillo higher up and Ventas Blancas and Ribafrecha below. This makes for expressive fresh and lively grapes. Altitude between 400 and 550 m.

Vineyards up to 25 years old.

Soils are primarily alluvial, clay and limestone with an abundance of river pebbles.

We seek to maximise the aromatic expression of the Tempranillo grapes grown in this valley.

CHARACTERISTICS



Grape Variety, 100% tempranillo red.



Winemaking, The red Tempranillo grapes are fermented in a stainless-steel tank together with the skins of the Tempranillo Blanco vinified earlier obtained after pressing them, which add freshness to the resulting wine. Once fermentation is completed, the wine is kept for six months in third use French oak barrels, to temper the lively fruit the wine provides.

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Ctra. Ventas Blancas, s/n, 26143 Murillo de Río Leza, La Rioja



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CHARACTERISTICS



Winetasting notes, Bright, clean, deep purple colour.

The bouquet shows intense fresh fruit aromas of strawberry and blackberry, along with violets typical of the vineyards from this area. A subtle oak character is also present to soften and round off the bouquet.

The mouthfeel is round, fresh and full of flavour, with good weight of fruit in the midpalate.



Food pairing, Great as a wine by the glass, with aperitifs and snacks, vegetable dishes, and an ideal barbecue wine. The ideal serving temperature is between 12°C and 16°C.

Alcohol: 13,5%

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