

COMO LO HARÍA MI ABUELO

In tribute to my grandfather

In tribute to my grandfather

It has been fermented in an open lake and with whole grapes (without destemming), thus undergoing a carbonic maceration.

This elaboration is based on what he did, but with the means and knowledge that we have today.

Part of the Coupage has undergone malolactic fermentation in used barrels to maintain the essence of this classic without giving it the aroma or flavor of wood..

It will remind you of old sensations if you have already had this type of wine. And if not, surely it will be something new for you, which will make you love wine even more.

A wine that will make your senses travel to the past.

GRAPE VARIETIES:

TEMPRANILLO, GARNACHA, GRACIANO & VIURA.

NOTAS DE CATA:

Colour: bright and luminous pomegranate red

Aroma: the nose is marked by primary aromas of red berries: raspberry, blueberry, cherry and blackberry.

Palate: fresh, medium-bodied wine, silky, round and warm tannins. Full of red fruit. Persistent finish with a prominent citrus aftertaste.

