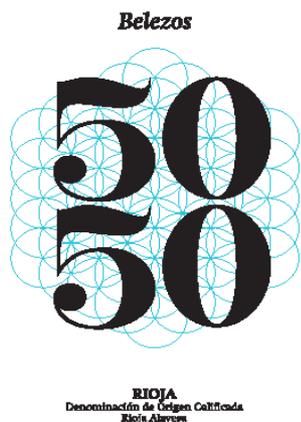


Belezos Tinto Joven 50/50



Type of Wine Young Red

Strength 13%

Grape Varieties Tempranillo 100 %.

Age of Vines > 6-16 years old.

Harvesting Between 30 Sept – 8 Oct. Hand harvested

Fermentation In stainless steel vats.

Fermentation Temperature 26 °C.

Tasting Notes *Colour:* Garnet red with violet hues. *Aroma:* A predominance of red fruits and floral aromas with a touch of liquorice. *Taste:* Refreshing, fruity, long lasting and well structured.

Comments This wine is a blend of 2 wines, 50% is made using the destemmed grapes, and 50% using the traditional Carbonic Maceration process, and so it acquires the characteristics of both types of wine (aromatic, refreshing, long lasting and well structured...)

Presentation

Type of Bottle: Bordeaux Prestige 0.75 litre.

Type of Cork: Synthetic "Nomacork".

Serving Temperature 12 – 14 °C

Food Pairings Roasted red meats and stews. Ham. Roast pork. Spicy dishes. Grilled fish. Roast chicken.. Seafood sauce, smoked, pate vegetable gratin, etc.