

Belezos

GARNACHA

Red Garnacha



ALCOHOL CONTENT VINEYARD AGE

≈14°

>50 years

VARIETIES

100% Garnacha

HARVEST

Begins in October (manual). –
Grape selection

PROCESS

Selected and destemmed clusters

FERMENTATION

In stainless steel tank. Temperature controlled
between 26°C - 28°C

PRESENTATION

Burgundy bottle 75 Cl. 'Natural Flor' cork

SERVING TEMPERATURE

14°C - 16°C

Malolactic fermentation and ageing in large 500-liter
French oak cask for 20 months, plus a minimum of 24
months in bottle

TASTING NOTES

Garnet color, bright. Aromas of red fruit, especially pomegranate. Barrel
ageing adds well-integrated spicy notes of clove and nutmeg. On the palate,
persistent with pleasant and silky tannins.

FOOD PAIRING

Game stews. Roasted red meats. Roast lamb.