



BODEGAS FORCADA

Vinedos Alta Montaña

- LA FORCADA -

LA FORCADA Organic Crianza

TYPE OF WINE D.O.Ca. Rioja. Red Wine. Crianza

ANALYTICAL PROFILE Organic product, it only contains sulphites.

VARIETIES Garnacha, Tempranillo and Graciano.

VINEYARD Selected vineyards up to 65 years old at an altitude between 600 and 800m, nested within the Biosphere Reserve.

ELABORATION Manual harvest. Destemmed grapes. Pre-fermentative maceration with skins in stainless steel tank at 5°C for color extraction for 6 days. Fermentation at 25°C for 10 days.

AGEING 12 months in new American and French oak barrels.

ABV 15,0%

TASTING NOTES

Intense cherry red color with purple nuances. Clean and bright. Aromas of ripe fruits, lavender, wild thyme, cocoa and creamy oak.

Pleasant in the mouth, with fig, tapenade, damson and black cherry flavors. Great final sensation of candied fruit.

