

Semi-sweet Red Tempranillo 100%

Maceration with skins at low temperature far 12 hours to extract aromes.Start of fermentation with

Tasting: Wild fruits such as strawberries and raspberries predomínate. Fresh and delicated, médium structure. Pleasant in the mouth with soft tannins, long aftertaste and very aromatic in the retronasal phases.

Pairing: Ideal with salad and cold snacks.

Wine from Spain

lovemarktrading.com





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