



Descarao Semi-Sweet Red

Maceration with skins at low temperature for 12 hours to extract aromes. Start of fermentation with skins. Once the desired graduation is achieved, it is uncovered and the fermentation is stopoed by cold in a natural way so we ensure that sugars remain unprocessed in the wine and we can percive a natural sweetness in mouth. This process is carried out in isobaric stainless steel tanks that allow part of the carbón dioxide generated in the fermentation to be kept, this endows the wine with that characterisitic natural needle.

Our Tasting

Visual : Intense garnet red.

Olfatory : Wild fruits such as strawberries and raspberries predomínate.

Gustatory : Fresh and delicated, médium structure. Pleasant in the mouth with soft tannins, long aftertaste and very aromatic in the retronasal phases.

Pairing: Ideal with cold snacks and salads, for example.

Country
Spain

Producer
Bodegas Altovela

Area/Region
Vino de la Tierra de Castilla

Vintage
Mid Septemb er

Alcohol
10%

Type
Red

Bot/cx
12

Not available in
New Jersey, New York

