

Vi20

RED

VARIETIES Red Grenache 75% and Merlot 25%.

VINIFICATION AND AGING Manual harvest in 12 kg boxes to guarantee the integrity of the fruit. After destemming, the grapes are introduced into stainless steel vats where they ferment in contact with the skins during a prolonged maceration of 40 days. This process allows for optimal extraction of tannins and color. Once pressed, the wine begins a 12-month aging period in 600-liter French oak barrels, where it finishes refining its complexity and structure.

TASTING NOTE

Appearance Intense red color with a medium-high robe. Bright and clear.

Aroma Medium-low aromatic intensity, expressing more of the barrel aging. Touches of candied fruits accompanied by spicy notes of old oak.

Taste Medium entry on the palate as well as medium-high acidity. Voluminous and very structured, as well as drying and astringent on the palate. Long and persistent finish on the palate.

PAIRING AND CONSUMPTION RECOMMENDATION Lean meats such as lamb, pork, veal, both meat and fish rice dishes, mild cheeses, nuts, and chocolate. Serving temperature 14-16°C.

