



Vi20

GRANITIC

VARIETIES Grey Grenache 45%, White Grenache 35%, and Red Grenache 20%.

VINIFICATION AND AGING Manual harvest in 12 kg boxes. Entry of whole grapes (without destemming) and directly foot-trodden in a stainless steel vat. Fermentation with indigenous yeasts and subsequent post-fermentation maceration with the skins and stems for 2 months. Finally, pressing is carried out and the wine rests in stainless steel tanks until bottling. (Times may vary depending on the vintage).

TASTING NOTE

Appearance Light cherry color with a low robe. Bright and clear.

Aroma High aromatic intensity and very expressive. Touches of red fruit and spring flowers, coming from the variety, since it has not passed through wood/barrel.

Taste Initial medium acidity, structured and balanced. Smooth entry and has a medium-low duration. It has a drying and astringent point from the maceration with the stems.

PAIRING AND CONSUMPTION RECOMMENDATION Ideal to accompany appetizers, light dishes with white meats, or vegetarian dishes. Serving temperature 11-13°C.