

Vi20

GRENACHE

VARIETIES Red Grenache 100%.

VINIFICATION AND AGING

Manual harvest in 12 kg boxes. A part of the grapes is introduced whole (whole cluster) into a stainless steel vat and traditional foot treading is performed. The rest of the harvest is destemmed and added to the same tank to start fermentation with indigenous yeasts. After 6 days of maceration, it is pressed to separate the wine from the skins and stems. Once fermentation is complete, the wine is aged for 9 months in 600 L French oak barrels.

TASTING NOTE

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

Aroma Medium-high aromatic intensity and expressive. Fruity touches of fresh fruits like plum, cherry, etc., accompanied by lactic notes that provide freshness. Some spicy and old oak touches.

Taste Smooth entry on the palate as well as the acidity, but as it passes through the mouth it becomes more structured, lively, and voluminous. Smooth entry and has a medium-low duration. Slightly drying and has a medium finish.

PAIRING AND CONSUMPTION RECOMMENDATION

Lean meats such as lamb, veal, even rabbit, both meat and fish rice dishes, nuts, and chocolate. Serving temperature 14-16°C.

