

**EL VIGÍA DE LA ATALAYA 2023****TYPE**

Young red wine from certified organic vineyards

GRAPE VARIETIES

Garnacha Tintorera

VINIFICATION

The grapes used to produce this wine come from certified organic vineyards of Garnacha Tintorera, located at an average altitude of 700 to 1.000 meters above sea level. The careful and sustainable work carried out in our vineyard and our non-interventionist practices, results in a wine that displays all the potential which this grape variety is capable of offering.

TASTING NOTES

A peculiar wine that combines complexity, structure and an intense covered cherry red colour. Elegant, fresh and complex nose where ripe fruits and floral notes are significant. Pleasant and fresh entry on the palate, balanced and with sweet tannins, elegant with a very seductive velvety texture and a very long finish.

FOOD PAIRINGS

Wine of great versatility that can be paired with pasta, vegetables, mushrooms, stewed meat, sausage, pork, roast meat, red and/or white meat, grilled meat, short or medium cheeses.

WINE STORAGE

It is recommended to store this wine in places devoid of foreign odors with a temperature not exceeding 18 °C and a controlled humidity.

SERVING TEMPERATURE

To fully enjoy this wine, the temperature must be between 15° C and 18° C.

UPC: 0811449030677

CASE SCC: 10811449030674



750 ml

Contains sulfites.

This product is not recommended for certain risk groups such as children, pregnant women and people allergic to sulfites. Product suitable for vegans. Moderate use of this product is recommended

WINE ADVOCATE 2023
91 POINTS

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90 POINTS