

**LA BIEN PLANTA 2023****TYPE**

Young red wine from certified organic vineyards

GRAPE VARIETIES

Garnacha Tinta

VINIFICATION

Biodynamic wine made from organic grapes sourced from Garnacha Tinta vineyards planted at approximately 700 meters of altitude. Its aromatic profile is attractive, original and complex. It showcases the delicate biodynamic cultivation, an ancient peasant process that only allows natural fertilizers and additives, follows the lunar calendar, and embodies a whole philosophy of life that treats the land as a living being, nurturing it by giving back everything it provides us.

TASTING NOTES

An exceptional wine that combines complexity and delicacy with an intense and deep cherry red tone. On the palate, La Bien Plantá is flavorful, silky, expansive, elegant, dense, fresh, and with balanced acidity. And it holds a great surprise: its incredibly long and original finish.

FOOD PAIRINGS

A highly versatile wine that can be enjoyed with a variety of dishes such as pasta, vegetables, mushrooms, stewed meat, sausages, pork, roasted meat, red or white meat, grilled meat, and all kinds of 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: 0811449030899

CASE SCC: 10811449030896



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

92 POINTS