



ATTECA

TYPE

Red wine aged for 10 months in French oak barrels.

GRAPE VARIETIES

Garnacha

VINIFICATION

The grapes come from old Garnacha vineyards with low yield located high on the hillsides at 700 - 1.000 meters above sea level. The vineyards are planted in mainly decomposed slate and gravely clay soils. Both alcoholic fermentation and maceration were carried out in stainless-steel tanks at a controlled temperature. To conclude, this red wine is aged for 10 months in French oak barrels.

TASTING NOTES

Deep cherry color, on the nose it presents intense aromas of ripe red fruit (raspberry) that combine perfectly with the spicy notes of cocoa, vanilla and liquorice that respond to a noble aging. Powerful and full on the palate with a very fresh and fruity mid palate, but tasty and complex, mineral, with a remarkable finish where the fruity and spicy aromas reappear in the retronasal. Magnificent expression of an elegant Aragonese Garnacha with very ripe tannins.

FOOD PAIRINGS

Wine of great versatility that can be paired with game meat or creamy rice, stewed vegetables, mushrooms, game and poultry, casseroles, sauced fish and seafood, cured and blue cheeses, grilled red and white meats, roast lamb, pork, beef.

WINE STORAGE

It is recommended to store the 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: 819451007250

CASE SCC: 10819451007257



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

GUIA PEÑIN 2022
93 POINTS

GUIA PEÑIN 2021
93 POINTS

JAMES SUCKLING 2020
92 POINTS