



SALTO DE RANA 2023

TYPE

Young organic red wine

GRAPE VARIETIES

Garnacha

VINIFICATION

The grapes come from certified organic vineyards planted in mainly decomposed slate and gravelly clay soils. Maceration and fermentation in stainless steel tanks at a controlled temperature. After malolactic fermentation the wine has remained in stainless steel tanks until bottled.

TASTING NOTES

Color of intense dark cherry with a violet edge. Intense nose, dominated by ripe red fruits, raspberry, currant, together with balsamic and mineral notes. Powerful in the mouth, full-bodied, pleasantly tannic and fruity with a light spice on the 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 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: 811449030707

CASE SCC: 10811449030704



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 2023
90 POINTS

GUIA PEÑIN 2022
89 POINTS