



ROSARIO VERA 2020

TYPE

Oaked red wine

GRAPE VARIETIES

Tempranillo

VINIFICATION

Hand-picked grapes of Tempranillo from small plots with low yields are fermented separately in small vats, then transferred into French oak barrels to complete the malolactic fermentation process and mature for a few months until being bottled.

TASTING NOTES

Deep purple to the edge. Gorgeous aromas of blackberries, cassis, red currant, plum, black licorice and tobacco. Well balanced with supple texture and long finish, tasting of black licorice, cherry, plum jam, toast, oak and cedar

FOOD PAIRINGS

This wine is recommended to share with with medium and long cured cheeses, pasta bakes, spicy sausage dishes, grilled steaks, roast chicken and roast duck, braised beef and wintry casseroles.

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, temperature must be between 15 °C and 18 °C.

UPC: 811449030073

CASE SCC: 10811449030070



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 2021
92 POINTS

VINOUS 2019
91 POINTS

GUIA PEÑIN 2018
93 POINTS