

**ENTRESUELOS 2021****TYPE**

Red wine aged for 9 months in oak barrels

**GRAPE VARIETIES**

Tempranillo

**VINIFICATION**

Maceration and fermentation in stainless-steel tanks at a controlled temperature. Malolactic fermentation in tanks and subsequent stay in French oak barrels for 9 months.

**TASTING NOTES**

Red cherry color, displaying interesting and pleasant ripe fruit notes with presence of noble wood, cocoa and spices. Complex on the palate, fresh, tasty and well-balanced with mineral and roasted hints. Rounded tannins delight us with a long and tasty finish where the prominence is maintained.

**FOOD PAIRINGS**

Rice, pasta, vegetables, mushrooms, stewed meat, sausage, pork, roast meat, red and/or white meat with sauces, grilled meat, short or medium cured 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: 851115002317**

**CASE SCC: 10851115002314**



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**

**GUIA PEÑIN 2020**  
**91 POINTS**