

**ENTRESUELOS 2022****TYPE**

Red wine aged for 9 months in oak barrels

GRAPE VARIETIES

Tempranillo from certified organic vineyards

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