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| TANNAT-VIOGNIER  The careful management of the vineyard and a very low yield per plant achieved great concentration. Each variety was harvested manually and in small boxes at its optimum moment of maturity.  Technical Description  **Vintage:** Manual  **Method:** Stalk Removing  **Alcoholic Fermentation**: 12 days temperatures no higher than 30º C.  **Malolactic Fermentation:** New French Oak Barrels  **Ageing:** 9 months in French Oak Barrels  Tasting Note  **Color:** Deep red violet.  **Nose:** Intense and complex roma, in which a mixture of red fruits, spices and wild flowers melts on an elegant vanilla background.  **Palate:** The palate has a soft and pleasant entry. Good structure, persistent finish.  Recommendations  **Ideal drinking temperature:** 17º C.  **Pairing:** Cold meats, grilled fish and meat, as well as small game. |