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| TANNAT-VIOGNIERThe 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. |