



Tannat

WINE TYPE: YOUNG RED VARIETY: 100% TANNAT

Winemaking method

Grapes are selected and picked by hand at optimum ripeness. Bunches are selected by tasting and seed analysis. Second selection process in the winery. Short cold maceration of grapes for 3 days in stainless steel tanks prior to fermenting. Fermentation between 22 y 26° C. Daily délestages Maceration post – fermentation.

Winemaker's notes

Appearance: intense ruby colour.
Nose: very aromatic, ripe red fruits and cassis.
Palate: good structure with velvety and sweet tannins. Black and red fruits, showing the essential characteristics of the grape variety.



Food pairings

Ideal to accompany with red meats, pastas, casseroles and cheeses. Serving emperature: 14-16° C.