



David Perica

FAMILY SELECTION



GRAPE VARIETIESES

Tempranillo and Maturana tinta.



ALCOHOL CONTENT

13,5-14% vol.



WINEMAKING

The grapes are harvested in boxes of 10 kilos and always at the optimum moment to guarantee a perfect alcoholic and phenolic maturation. Two selections are made on these grapes before entering the winery, a first selection in the field, where only the perfect bunches are harvested, and then a selection of the grapes in the winery.

Cold pre-fermentation maceration for 24 hours.

Alcoholic and malolactic fermentation in French oak vats.

Aging in French oak barrels for 16 months and subsequent transfer to bottle, where it will remain for a minimum of 12 months in our cellars.



TASTING NOTES

Intense ruby red color, clean and medium-high robe.

Intense, menthol and spicy (pepper) nose. Hints of licorice, cocoa and ripe black fruit (blackberry blueberry). Silky on the palate, where the spicy and menthol notes stand out again in perfect harmony with the fruity nuances. Present tannin that arms its passage through the mouth making it robust, enveloping and balanced.

A harmonious, powerful, long wine with personality.



SERVING TEMPERATURE AND FOOD PAIRING

Recommended serving temperature 14-16°C.

Ideal for vegetables, meats, roasts, game and all kinds of cheeses.

