



Perica Oro

SPECIAL RESERVE



GRAPE VARIETIESES
Tempranillo (mostly).



ALCOHOL CONTENT
14% vol.



WINEMAKING

The grapes are harvested in boxes 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.

Alcoholic fermentation with long macerations and malolactic fermentation in French oak vats with a capacity of 6,500 liters.

Aging in 225-liter Bordeaux barrels for 30-32 months and in new French oak barrels.

Aged in bottle for at least 18 months in our cellars prior to release.



TASTING NOTES

Clean, bright garnet-red wine with a high layer.

Aromatic intensity and complexity.

Tertiary aromas, hints of menthol, notes of toast and cigar box.

The palate is fleshy and round, well structured, persistent and long.

Presence of fruit. With a sweet character (burnt caramel) and menthol finish.



SERVING TEMPERATURE AND FOOD PAIRING

Recommended serving temperature 15-16°C.

Ideal wine to be tasted without accompaniment or with stews, sausages, stews or meats of all kinds.