



Mi Villa

RED WINE



GRAPE VARIETIESES

Tempranillo.



ALCOHOL CONTENT

13,5% vol.



WINEMAKING

Prefermentative maceration for 24 hours. Alcoholic fermentation with light pumping over in stainless steel tanks at a controlled temperature of 20-22°C to preserve and extract the maximum primary aromas. Malolactic fermentation in stainless steel tanks.



TASTING NOTES

Bright red color, with purple hues that denote its youth.

The nose is frank and clean, with intense fruit aromas (blackberry, blackcurrant and banana).

Fresh and lively in the mouth, balanced acidity, pleasant and tasty. Fresh and fruity finish.



SERVING TEMPERATURE AND FOOD PAIRING

Recommended serving temperature 14-16 °C.

Appetizers, pasta, rice dishes, salads, white meats and light cheeses.