



6 cepas 6 RED WINE



GRAPE VARIETIESES

Tempranillo.



ALCOHOL CONTENT

13,5-14% vol.



WINEMAKING

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

After barrel aging, the wine remains in French oak vats of 6500 liters for 6 months, where it undergoes malolactic fermentation.

Aged in American oak barrels for 6 months.



TASTING NOTES

Ruby red color with violet rim.

Intense fruit and well-balanced oak on the nose. Strawberries, cherries and violets with hints of vanilla and tobacco.

The palate is sweet, with a measured body and vibrant acidity. Present tannin and red fruit flavors, hints of aniseed and light toast.

Complex and pleasant.



SERVING TEMPERATURE AND FOOD PAIRING

Recommended serving temperature 15-17°C.

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