

Premium Cuvée
2022
Red Wine

Grape variety

34% Cabernet Sauvignon
33% Merlot
33% Tempranillo

Harvest

October 2022

Winemaking

Separate harvest of the different varieties in October. Fermentation at 26°C to keep the aromas of each grape variety.

Aging in barrel

12 months in French oak barrels.

Service

16°C - 18°C. (60° - 65° F)

Color

Ruby red color.

Nose

On the nose, it shows red fruits and wild fruits aromas, with fine spicy notes.

Palate

Elegant and fresh on the mouth.

Food pairing

Red meat, game, tuna, any kind of cheeses, risottos and black chocolate.

