

Fuentspina

3 meses



DESCRIPTION:

Fuentspina Granate is a young wine from D.O. Ribera del Duero elaborated with 100% Tempranillo grapes from 25 year old vines. Excellent relationship quality / price.

ELABORATION:

The grapes used in the elaboration of this wine are rigorously controlled for hygiene standards, quality, acid content and pH levels. After the grapes are de-stemmed and crushing, a cold film maceration is carried out at 5°C for a period of 72 hours to obtain the maximum potential from the primary aromas. They are fermented in stainless steel vats between 18°C and 22°C for 10 days. When the alcoholic fermentation finishes the wine is racked to proceed with the malolactic fermentation. It will be bottled after a soft aging of 3 months in American oak barrels.

TASTING NOTE:

Dressed in a beautiful, very bright cherry red. On the nose red fruits combine with a smooth contribution of vanillas and roasted aromas. On the palate it appears fresh, with a good acidity and pleasant when swallowed, good structure. Pleasant and long-lasting end.

RECOMMENDED WITH:

Pâtés, red and white meats, semi-cured cheeses and blue fishes. Ideal as appetizer

SERVICE TEMPERATURE: 16°C