



HACIENDA UVANIS GARNACHA 2017

COUNTRY OF ORIGIN

Spain

APPELLATION

Navarra

VARIETALS

Garnacha

TASTING NOTE

*Sweet cherry color , clean and bright.
Intense nose, wild forest fruits specially
blackberries. Fresh and soft, red fruits
notes and balsamic hints. Round and
persistent. Serve between 16 and 18°C.
Pairs perfectly with pasta. pizza, rices
and spicy food*





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