



LA SUEGRA

Type of wine: young red.

Grape variety: 100% tempranillo.

Vineyards and harvest: 15-35 year old vines. The harvest is done manually with ripening and selection controls at the reception in the cellar.

Elaboration: alcoholic fermentation in stainless steel vats at a controlled temperature of 25 °C - 27 °C during 10 days. Malolactic fermentation is carried out in stainless steel tanks.

Tasting notes: cherry red color. Aroma of fruit blended subtly with vanilla and spicy oak flavors. It is complex and elegant in the mouth.

Serving temperature: 15 °C - 17 °C.

Pairing: sausages, white meats, poultry, stews, pasta and half cured cheeses.

Presentation: cardboard box containing six 75 cl bottles.

