



MARQUÉS DE MINA



Type of wine: red.

Varieties: 100 % tempranillo.

Vineyards and harvest: own vineyards. Manual harvest with selection of bunches in the vineyard.

Winemaking

Aging: six months in French and American oak barrels.

Tasting notes

Color: ruby-red with a medium-high intensity; clean and bright.

Aroma: intense. Light lactic notes, red fruits and spices. Secondary aromas emerge vividly (vanilla, cocoa, smoked) providing a good balance and persistence.

Taste: well-armed and with ripe tannins in good balance with acidity-alcohol. The fruity character stands out over the toasted and roasted flavors as well as the cocoa and vanilla notes giving the wine a very interesting complexity.

Recommendations

Preservation: store in a dark place, at a steady temperature not higher than 16 °C (61 °F) and at a 80 % humidity.

Serving temperature: between 16 °C and 18 °C (61 °F - 64 °F).

Recommended pairings: grilled vegetables, stoves, cold red and game meat, oily-fish and cheese.