





VIÑA PERFERTINTO

TECHNICAL DATA

GRAPE VARIETY:

Garnacha & Tempranillo

YEAR:

2017

DENOMINATION OF ORIGIN:

Wine from Almeria desert

AGING:

4 months in American oak barrils and 1 year ageing in bottle.

ALC. BY VOL.:

14%

SIGHT:

In the tasting, its cherry red color is very bright and of great typicity, with garnet tones, medium bodied.

NOSE:

Potent fruity aromas with a light touch of rosemary.

PALATE:

In the mouth it shows very balanced tannins.

PAIRINGS:

Fried young goat meat and meat stews.