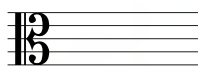




En Clave
de DO



CT EN CLAVE DE DO - D.O. ALMANSA

Red Wine aged in oak barrels for 4 months
2015 Garnacha Tintorera



VARIETIES

Garnacha Tintorera (100%)

REGION

Denominación de Origen Protegida Almansa.

AGEING

In American oak barrels of the first, second and third use for 4 months.

TASTING NOTES

Violet-purple color with a dark blue sheen. Delicious aromas with hints of small red ripe fruits, accompanied by a gentle breeze of balsamic, smoked and toasted tones typical of its ageing.

A flavorful and well-rounded palate with a highly pleasing acidic end note.

BEST WITH

Ideal for all types of cheeses, roasts, meats and stews.

VINIFICATION

The Garnacha Tintorera grapes are harvested by hand at its optimum ripeness. The fermentation is carried out at low temperatures with maceration of grape skins during 15 days. Further malolactic fermentation in concrete tanks. Upon completion, the wine passes to its ageing in American oak for 4 months.

SERVING TEMPERATURE

61°F - 64°F / 16°C - 18°C

TECHNICAL INFORMATION

ALCOHOL: 14 %

ACIDITY: 6,3 gr/l

SUGARS: 2,8 gr/l

TOTAL SO₂: 95 mg/l

FORMAT: Bottle Borgogne Classique 75cl – 6 Bottles x Box



TERRAMAGNA

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