

NETON



Red wine aged in oak 18 months – Garnacha Tintorera

VARIETY

Garnacha Tintorera 100%

REGION

Vino de la Tierra de Castilla.

AGEING

After carrying out the malolactic fermentation in new oak barrels, the wine is aged for 18 months in French oak barrels, and then aged in a wine rack, enhancing the nobility of the Garnacha and its exquisite sweetness.

TASTING NOTES

A wine with a bright and vivid color; of high layer. In the nose it is fresh and at the same time deep with hints of ripe black and red fruits. Balsamic and spicy notes. On the palate it is silky, powerful, long and voluminous with a marked fruit character, in addition to having an exquisite persistence on the palate.

BEST WITH

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

VINIFICATION

The grapes are selected and harvested by hand in boxes when their maturity stage is adequate. Then pass through a cluster selection belt. A cryomaceration is carried out for 24 hours at 39,2°F (4°C), causing all the anthocyanin contained in the skins to be extracted in the subsequent alcoholic fermentation. Fermentation with maceration for 10 days with temperatures ranging between 62 and 75°F (17 and 24°C). Malolactic fermentation in barrel and subsequent ageing in new French oak. Upon finishing its ageing, it is filtered slightly before bottling and ageing in the bottle.

SERVING TEMPERATURE

57°F - 61°F / 14°C – 16°C

FORMAT

Bordeaux bottle conical 75cl – 6 Bot. per box



TERRAMAGNA
GRUPO

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