

# SILLARES

## GARNACHA TINTORERA

Red Wine aged in oak barrels for 4 months

### 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

Intense purple color, violet tones and high layer; In the nose it displays a wide range of aromas such as licorice, smoky nuances, ripe red fruits and subtleties of aromas vanilla by fine grain oak. In the mouth it is very expressive, elegant, with polished and sweet tannins, fleshy, long-lasting, permanent, leaving a pleasant and sweet aftertaste.

### 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

### FORMAT

Bottle Borgogne Classique  
75cl – 6 Bottles x Box



TERRAMAGNA  
GRUPO

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