



ABC

Petit Verdot, Merlot, Tempranillo, Garnacha

D.O. Valencia

Estate: Corral del Galtero (Agullent)

Altitude: 600m

Soil Type: White Clay

Vineyard age: 20 years

Cultivation: Irrigated

VINEYARD

Made with the Tempranillo, Merlot, Petit Verdot and Garnacha varieties in the heart of the Albaida Valley, in the south of the province of Valencia and 600 m above sea level. The vineyards, raised on the trellis, and oriented from east to west, enjoy perfect ventilation and good sunshine. They grow in fresh white clay soils, giving them good acidity and freshness as well as good polyphenolic richness, giving them a great personality.

ELABORATION

Young red whose elaboration process begins with a cold maceration of one or two days. The alcoholic fermentation is carried out at a controlled temperature between 23 to 25° C to preserve the varietal aromas of the grape. At the end of the fermentation the wine remains in the tank for a few months, clarifying and cleaning itself naturally before being bottled in stainless steel tanks.

TASTING NOTES

The wine has an intense purple-red color, with violet reflections typical of its youth, offering a good aromatic intensity with notes of ripe red fruits, strawberries, raspberries, as well as a background of licorice and black fruits. In the mouth it is fresh, tasty and with a very good mid palate. Retronasally, red fruits appear again, which makes it a long wine with good aromatic persistence.

WINEMAKER RECOMMENDATION

Due to its characteristics, it is ideal to accompany vegetables, rice, aged cheeses, white meats and fatty fish, as well as all kinds of dishes that are not highly seasoned. A consumption temperature between 16° to 18° C. is recommended.

Alcohol Vol: 14%

Format : 75cl

Contains Sulfites

