

# CUP DE CUP

## Syrah, Tempranillo, Garnacha

D.O. Valencia



*Estate : Corral del Galtero ( Agullent)*

*Altitude : 600m*

*Soil Type : White Clay*

*Edad Viñedo : 20 años*

*Vineyard Age : Irrigated*

### VINEYARD

Made with the Tempranillo, Syrah 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

The process begins with a cold maceration. After careful elaboration with a two-week maceration, at the end of the manolactic fermentation the wine was transferred to new Bordeaux barrels of French and American oak, where it remained for 4 months. After bottling, it has been kept in the bottle for 5 months for refining before going to market.

### TASTING NOTES

The wine has a high intense cherry red color. Of great aromatic intensity with notes of ripe and candied red fruit, hints of pastries, smoked and spicy due to its time in the barrel. In the mouth it is tasty with a lot of body, structured and good acidity. Retronasally, notes of licorice and jam are perceived, as well as toasted and spicy notes, making a long wine, with high aromatic persistence and a good evolution in the bottle.

### WINEMAKER RECOMMENDATION

Due to its characteristics, it is ideal to accompany, rice, cured cheese, game, red meat and fatty fish, as well as all kinds of well-seasoned dishes. A consumption temperature between 16° to 18° C. is recommended

Alcohol Vol: 14%

Format : 75cl

Contains sulfites

