

almaraz



Almaraz Red

TASTING NOTE

COLOUR

Cherry red color with ruby tints.

AROMA

Aromas of fresh fruits with balsamic notes.

PALATE

Flavours of ripe red berry fruits with spice and a hint of liquorice

ELABORATION

Made with 100% tempranillo grapes. In December this wine was introduced in oak barrels, American and French for 4 months. After filtration, rests in deposit until its bottling.

VARIETIES

100% Tempranillo.

BARREL

70% barrica de roble americano y 30% de roble francés.

PAIRING

White meats, legume stews, tapas, mushrooms, rice dishes with meat, cured cheeses and cold meats.

ANALYSIS

Alcoholic degree: 13% Vol.

Volatile acidity: 0.50 g/L

Total acidity: 5 g/L

pH: 3.60

Reducing sugar: 2 g/L

Total sulfur dioxide: 100 mg/L