



## Tempranillo

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Tempranillo  
Best served at: 14°-16°C

### **Colour**

Black cherry with a purplish rim.

### **Aroma**

Intense with wild black- and red-berry fruit (strawberry and blackberry) to the fore, a touch of liquorice typical of the tempranillo grape, and milky (yogurt) aromas from the malolactic fermentation.

### **Taste**

Easy to drink with a repetition of the sensations detected on the nose. Young, aromatic wine with great body and good structure.

### **Food pairing**

Perfect for accompanying and heightening the flavours of all types of food. Rice, pulse dishes, vegetables with a sauce, meat and blue fish.