



Bodegas Torralbenc

Tinto 2021



Type of wine: Red wine

Grape varieties: 50% Merlot, 50% Syrah

Appellation: Isla de Menorca

Harvesting: Grapes harvested and selected by hand

Vinification Process: Each variety is vinified separately in stainless steel tanks. The wine undergoes malolactic fermentation. It is then aged for 8 months in French oak barrels before final blending. Bottled and aged for at least 8 months before release.

Fermentation: Alcoholic fermentation in stainless steel tanks

Tasting notes: Medium intensity ruby red color

Aromas of red and black fruits, black pepper, eucalyptus, tobacco leaf and toasted notes

Fresh on the palate with good structure and a long finish

Comments: Produced by Bodegas Torralbenc in the Balearic Islands of Spain. The winery focuses on sustainable viticulture and minimal intervention winemaking to showcase the unique terroir of Menorca

Presentation: 750ml bottle

Serving temperature: Room temperature, around 15-18°C

Food Pairings: grilled or roasted red meats, stews, and hearty dishes.