

TORRALBENC TINTO COUPAGE 2017



Grape varieties: Merlot and Syrah

Alcohol vol.: 14 %

This wine is made with two very well adapted varieties and excellent degree of complementarity. Manually harvested. Aged for 8 months in French oak barriques.

Colour: Red cherry colour with a ruby rim and high depth colour.

Nose: Black and red fruit aromas with Mediterranean vegetal scents. Slightly spiced with liquorice, caramel, and toasted notes.

Mouth: It is an intense, fresh and well structured wine that gives place to a smooth center of the mouth and persistent ripe fruit sensations, again the spicy notes are perceived. The hints of toasted bread and caramel are present but do not play the main role. The varieties are above the all the rest.