

Finca Sierra Carbón 2017



Type of wine: Special Selection Red Wine

Strength: 15%

Grape varieties: Tempranillo 100%

Appellation: Rioja

Age of vines: More than 50 years

Harvesting: Started October 10th 2015. Hand harvested. Strict grape selection.

Process: The grape bunches are de stemmed.

Fermentation: In stainless steel vats. (4,000 litres)

Fermentation temperature: 26-30 degrees Celsius.

Tasting notes: Colour: Cherry color of high layer with violet tones. Aroma: The nose is initially balsamic, fresh and subtle mineral

Character. With ripe, red fruit toast and spices. Taste: The palate is powerful, fresh and tasty way, rich red, balanced and silky fruit. Long lingering after taste.

Comments: The malolactic fermentation and stay in hogshead 600 liter French oak for 21 months, giving that an extraordinary aromatic complexity. It is recommended to decant and aerate in order to fully appreciate all of its extraordinary quality.

Presentation: Type of Bottle: Burgundy 0.75 litre. Type of Cork: "Natural".

Serving temperature: 16 – 18 degrees Celsius

Food Pairings: Pairing Stews game, grilled red meat, roast lamb, jamon ibérico.