VINO L'ALBA TINTO



Type of wine: Young red.

Number of bottles: Approximately 3,000 bottles.

Variety of the grape: Syrah

Alcohol: 13,5ºC Volume.

Capacity: 75 cl.

Elaboration process: Manual collection at the beginning of September in boxes of 20 Kg. Fermentation at controlled temperature in tanks of 4000 liters. Filtration by decantation for at least 2 months in tank.

Tasting notes: To the eye, elegant dark cherry red color with purple trim, bright, clean and bright color. On the nose, notes of red fruits such as strawberry, plum, raspberry stand out. In the mouth it is aromatic, tasty with sensation games of red fruit, aromatic herbs and flowers. Long, very fresh, balsamic, pleasant aftertaste, a wine that invites you to drink.

Recommended serving temperature: 14-16 ºC.

Wine-pairing: We recommend for all kinds of meats, tapas, appetizers and rice.

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