

# Embotellados Garnacha



## Technical Details

- > **Appellation:** D.O. Rioja
- > **Alcohol:** 14% vol
- > **Varieties:** Garnacha
- > **Serving temperature:** 44 - 57° F
- > **Certified Organic**

## Winemaking

- > **Fermentation:** Malolactic fermentation in new French barriques for a total of 3 months.

## Tasting Notes

- > **Appearance:** Intense cherry red color, with violet iridescence and purple trim. Clean and bright appearance .
- > **Nose:** Clean aroma displaying initial sweet notes of red fruit perfectly blended in with the oak. Reminiscent of autumnal forests, the falling of the leaves, peelings of roasted chestnut with an overall elegant smoky touch, clove, pepper... complex nose.
- > **Palate:** Ample and lingering entrance. Nice long aftertaste and persistence. It is a well-balanced and elegant wine.

## Pairing

- > Perfect pairing for fish, red and white meats, semi-cured cheeses and goat cheeses.