Sí de Lacrima Baccus Red



Technical Details

Appellation: D.O. Penedès

> Alcohol: 13.5% vol

> Residual sugar: <2 g/L

➤ Varieties: Garnacha, Tempranillo, Syrah

> Serving temperature: 53 - 63° F

Winemaking

Fermentation: Each grape variety is picked and fermented separately. The grapes are pressed pneumatically, subsequent selection of the must, and alcoholic fermentation. Racking after the alcoholic fermentation, blending of varietal wines, clarification, tartaric stabilization and micro filtering prior to bottling.

Tasting Notes

- > Appearance: Bright and intense cherry red with violet tones.
- Nose: Intensely fruity with notes of berries such as blackberries and red currants, floral hints of violets and a finish of liquorice.
- Palate: The wine is powerful and structured, showing the characteristics of the varieties with which it has been made, it has a ripe fruit with a long finish.

Pairing

This is a very versatile wine that combines very well with fish and meat.