

**Able Beverage LLC**

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**North Yarmouth Maine**



**Able**  
Beverage

## **WBENC Certified Women-Owned Importer of Wine**

Able Beverage LLC is a boutique wine importer for the U.S. market. Our focus is mainly on wines from Spain, South Africa and Chile. All the wines represented are over-achievers in their category, great value, with an outstanding expression of their region/terroir. We are also concentrating our efforts on Biodynamic and Certified Organic properties as we strongly believe that they represent the true essence in winemaking and express the nature and purity of the wine.



# White wines



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# Si de Lacrima Baccus White



## Technical Details

- **Appellation:** D.O. Penedès
- **Alcohol:** 11.5% vol
- **Residual sugar:** <2 g/L
- **Varieties:** Xarel•lo, Chardonnay, Sauvignon Blanc
- **Serving temperature:** 44 - 57° F

## Winemaking

- **Fermentation:** Each 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:** Pale yellow with green hints.
- **Nose:** Intensely fruity, with notes of ripe apples, white flowers and a tropical finish, very long and elegant.
- **Palate:** On the palate it is equally fruity, well structured, soft, fresh and round.

## Pairing

- This is a wine ideal for an aperitif or to accompany light dishes of fish and shellfish, pasta and rice, white meats, salmon and even cured cheeses.

# Ossiam White



## Technical Details

- > **Appellation:** D.O. Utiel-Requena
- > **Alcohol:** 12% vol
- > **Residual sugar:** 0.5 g/L
- > **Varieties:** Macabeo, Sauvignon Blanc
- > **Serving temperature:** 44 - 57° F
- > **Certified Organic and Vegan**

## Winemaking

- > **Fermentation:** Each variety is harvested and vinified separately. The harvesting is done at night to avoid any oxidation of the juices. The free run juices from gentle pneumatic pressing are fermented at a temperature controlled temperature to bring out the wine's optimal aromatic expression. The fining, stabilization and filtering is carried out before bottling.

## Tasting Notes

- > **Appearance:** Pale yellow with bright, clean, green glints.
- > **Nose:** Aromas of white flowers, tropical fruit, apricot peel and fennel come through.
- > **Palate:** Fresh on the palate; savoury with excellent acidity, very balanced with a long, perfumed finish.

## Pairing

- > Pair well with elaborated dishes, such as rice dishes, baked fish, semi-mature cheeses, sushi and sashimi.

# Anadigna Albariño



## Technical Details

- > **Appellation:** D.O. Rias Baixas
- > **Alcohol:** 13% vol
- > **Varieties:** Albariño
- > **Serving temperature:** 44 - 53° F
- > **Annual Production:** 8000 bottles

## Winemaking

- > **Fermentation:** Grapes are hand picked. Pressed without destemming. Controlled fermentation in stainless steel tanks at 60.8°F. Partial malolactic fermentation then blending and filtering and aging for 4-6 months before bottling.

## Tasting Notes

- > **Appearance:** Clean and bright. Intense Straw yellow colour with a medium greenish hue.
- > **Nose:** Aromas of fresh herbs, balsamic and citrus fragrances with mineral and saline background.
- > **Palate:** Flavorful and fresh on the palate. Mouthful of citrus and fruit, with a very balanced long finish.

## Pairing

- > Pair well with seafood and fish dishes, a variety of poultry, sushi and other rice and dishes and pasta.

# La Picossa White



## Technical Details

- > **Appellation:** D.O. Terra Alta
- > **Alcohol:** 12.5% vol
- > **Varieties:** Garnacha
- > **Serving temperature:** 44 - 53° F
- > **Sustainable Farming**

## Winemaking

- > **Fermentation:** Fermentation and aging for 6 months on lees in stainless steel tanks.

## Tasting Notes

- > **Appearance:** Pale yellow wine.
- > **Nose:** It has a rich aromatic expression, with citrus and floral notes, typical of this variety.
- > **Palate:** In the mouth it is vibrant and fresh, with a lively acidity and a long mineral finish..

## Pairing

- > Pair well with Arròsb negre (Black Rice dish), spinach and pine-nut lasagne.

# Apatei de Katxiña



## Technical Details

- **Appellation:** D.O. Getariako Txacoliña
- **Alcohol:** 12% vol
- **Varieties:** Hondarrabi Zuri
- **Serving temperature:** 44 - 53° F

## Winemaking

- **Fermentation:** Due to climate the grape harvest happens at the end of September. The plots produce grapes with a perfect balance between maturation and acidity. Natural juices of the grape are obtained with minimal pressure and minimal abrasion from the husks. Once the fermentation process is complete the liquid rests at a low temperature for at least 3 to 4 months before bottling it in order to maintain its natural touch of carbon dioxide from the fermentation process.

## Tasting Notes

- **Appearance:** Slight effervescence that permeates the pale lemon color.
- **Nose:** The variety's fruitiness, combined with Cantabrian breezes, make Txakoli Katxiña a fresh, vibrant, fruity and fine wine.
- **Palate:** Its aromatic intensity is well distributed on the palate, and leaves a pleasant and lasting taste.

## Pairing

- Pair well with seafood and fish dishes, a variety of poultry.

# Audacia Chenin Blanc, NSA



## Technical Details

- > **Appellation:** D.O. Western Cape
- > **Alcohol:** 13.5% vol
- > **Varieties:** Chenin Blanc
- > **Serving temperature:** 44 - 53° F
- > **No Sulfur Added:** Honeybush/Rooibos (antioxidant), Naturally Preserved

## Winemaking

- > **Fermentation:** Audacia is famous for delicious, no sulphur added wines, made using unique Rooibos and Honeybush vinification tannin antioxidants, which replace sulphur as a natural preservative in our wine. Audacia is situated between Stellenbosch and Somerset West in Stellenbosch's prime vine-growing region, perfectly positioned on the banks of the Bonte River at the foot of the majestic Helderberg Mountain.

## Tasting Notes

- > **Appearance:** Pale yellow colour. Vibrant and fresh.
- > **Nose:** This is a full rich wine, with a complex aroma of white pear and melon undertones.
- > **Palate:** The mouthfeel ends with hints of citrus that ends in a soft smooth finish.

## Pairing

- > Pair well with fish dishes, sushi and other rice and pasta dishes.

# Audacia Chenin Blanc, NSA



## Technical Details

- **Appellation:** D.O. Western Cape
- **Alcohol:** 13.5% vol
- **Varieties:** Chenin Blanc
- **Serving temperature:** 44 - 53° F
- **No Sulfur Added:** Honeybush/Rooibos (antioxidant), Naturally Preserved

## Winemaking

- **Fermentation:** Audacia is famous for delicious, no sulphur added wines, made using unique Rooibos and Honeybush vinification tannin antioxidants, which replace sulphur as a natural preservative in our wine. Audacia is situated between Stellenbosch and Somerset West in Stellenbosch's prime vine-growing region, perfectly positioned on the banks of the Bonte River at the foot of the majestic Helderberg Mountain.

## Tasting Notes

- **Appearance:** Pale yellow colour. Vibrant and fresh.
- **Nose:** This is a full rich wine, with a complex aroma of white pear and melon undertones.
- **Palate:** The mouthfeel ends with hints of citrus that ends in a soft smooth finish.

## Pairing

- Pair well with fish dishes, sushi and other rice and pasta dishes.

# Rosè wines



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# Ananto Rosé



## Technical Details

- > **Appellation:** D.O. Utiel-Requena
- > **Alcohol:** 12.5% vol
- > **Residual sugar:** <2 g/L
- > **Varieties:** Bobal
- > **Serving temperature:** 44 - 57° F
- > **Certified Organic and Vegan**

## Winemaking

- > **Fermentation:** This Rosé is made using the traditional saignée method after the must has macerated with the skins. A temperature controlled fermentation is then done, bringing out the full potential of this grape variety.

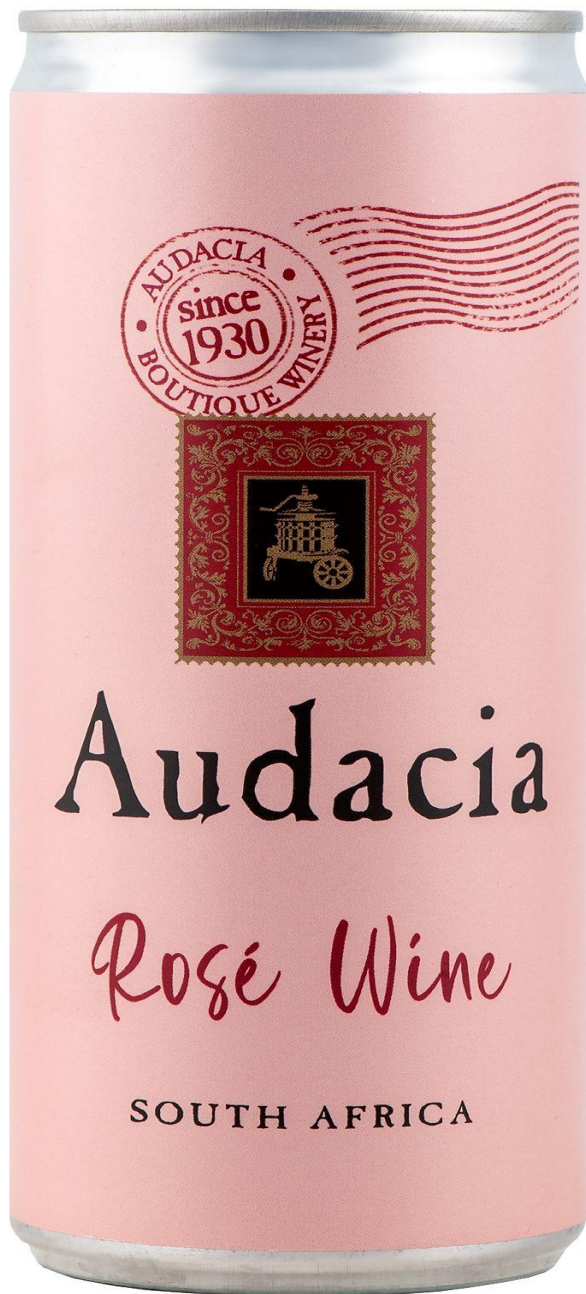
## Tasting Notes

- > **Appearance:** A lovely, clean, brilliant raspberry colour.
- > **Nose:** Intensely fruity, with well defined varietal aromas.
- > **Palate:** Fresh on the palate with pleasant flavours. Very well structured.

## Pairing

- > Excellent with pasta dishes, fish, seafood or white meats.

# Audacia Rosé



## Technical Details

- > **Appellation:** W.O. Western Cape
- > **Alcohol:** 13.5% vol
- > **Varieties:** Chenin Blanc, Petit Verdot
- > **Serving temperature:** 44 - 57° F
- > **Sustainable Farming**

## Winemaking

- > **Fermentation:** Fermentation temperature was kept between 13-17°C and lasted 15 days. The wine was kept on the lees for seven days. No malolactic fermentation.

## Tasting Notes

- > **Appearance:** A pale rose colour.
- > **Nose:** Intense aromas of strawberries, rosewater and peaches.
- > **Palate:** Tropical fruit dominates the palate, fresh acidity lingers, elegant full bodied wine.

## Pairing

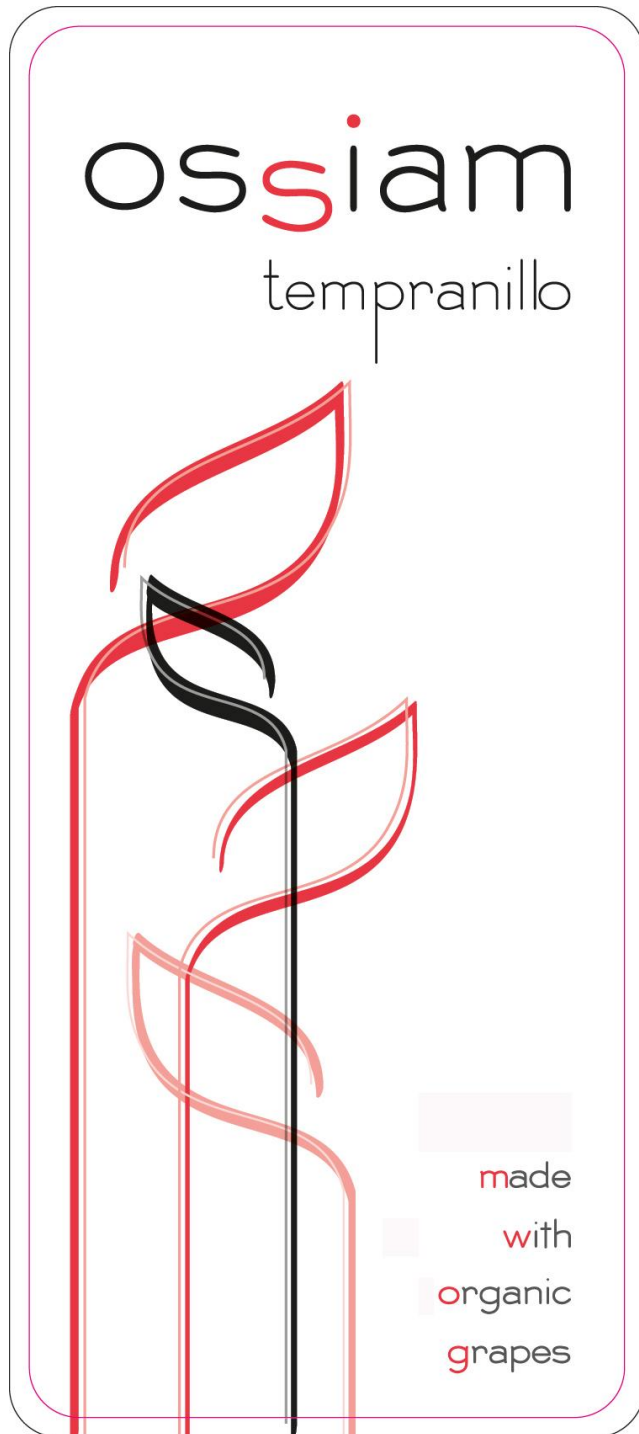
- > Excellent with pasta dishes, fish, seafood or white meats.

# Red Wines



**Able**  
Beverage

# Ossiam Red



## Technical Details

- > **Appellation:** D.O. Utiel-Requena
- > **Alcohol:** 13.5% vol
- > **Residual sugar:** 0.5 g/L
- > **Varieties:** Tempranillo
- > **Serving temperature:** 57 - 60° F
- > **Certified Organic and Vegan**

## Winemaking

- > **Fermentation:** Upon arrival at the cellar, the grapes are cooled to delay fermentation. Alcoholic fermentation is done in a temperature controlled environment and the malolactic fermentation is done in stainless steel vats. The fining, stabilization and filtering is carried out before bottling.

## Tasting Notes

- > **Appearance:** Cherry red colour with light purple glints.
- > **Nose:** Intense aromas of fruit, such as cherries and plums.
- > **Palate:** Clean on the palate with wild red berry fruit coming through. Fresh and fruity with a long and elegant finish.

## Pairing

- > Excellent with all sorts of tapas, pasta, charcuterie, light meat cuts and barbeques.

# VI Lof Mencía



## Technical Details

- **Appellation:** D.O. Bierzo
- **Alcohol:** 13.5% vol
- **Residual sugar:** 1.3 g/L
- **Varieties:** Mencía
- **Serving temperature:** 44 - 57° F

## Winemaking

- **Fermentation:** Spontaneous fermentation with natural yeast from vineyards. Aged 12 months in used French oak with occasional decantation for aeration.

## Tasting Notes

- **Appearance:** Ruby red with violet shaded rim.
- **Nose:** Fresh and aromatic nose. Notes of boysenberry fruit as well as strawberry and mulberry.
- **Palate:** Velvety with great acidity. Well balanced. A great expression of the varietal.

## Pairing

- This wine would suit any meats, stews and hard cheeses as well as peppery, and smoked dishes.

# La Picossa Red



## Technical Details

- > **Appellation:** D.O. Terra Alta
- > **Alcohol:** 14% vol
- > **Varieties:** Garnacha
- > **Serving temperature:** 44 - 57° F
- > **Sustainable Farming**

## Winemaking

- > **Fermentation:** The grapes are fermented at 26°C with three daily pump overs, which results in a more harmonic extraction of the tannins.

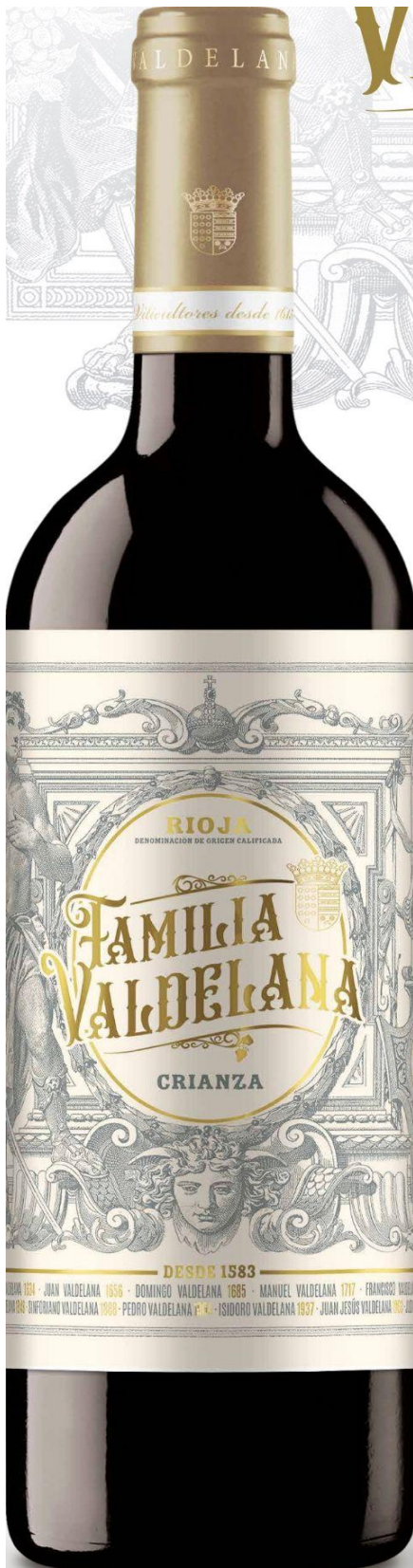
## Tasting Notes

- > **Appearance:** Intense cherry red colour.
- > **Nose:** It has the rich fruity expression of the Red Garnacha, with aromas of blackberry and cherry that stand out above all, and the characteristic elegance of this variety.
- > **Palate:** With a long aftertaste, it is smooth and velvety.

## Pairing

- > Perfect companion for snacks, ham and cheeses. Red and white meats.

# Familia Valdelana



## Technical Details

- **Appellation:** D.O. Rioja
- **Alcohol:** 14.5% vol
- **Varieties:** Tempranillo, Mazuelo
- **Serving temperature:** 44 - 57° F
- **Sustainable Farming**

## Winemaking

- **Fermentation:** Mazuelo is the perfect match for Tempranillo as it enriches the Tempranillo with its abundant tannins, marked acidity and stable colour. These are ideal characteristics for an aged wine. 12 Months (50% French oak, 50% American oak). Over 40 years old. Calcareous clay with pebbles. Mediterranean with Atlantic influence. *Manual harvest.*

## Tasting Notes

- **Appearance:** Intense cherry red, bright.
- **Nose:** Fruity character with balsamic notes. A base of oak and cloves. Blueberries and wild blackberries with a background of vanilla and cinnamon.
- **Palate:** Balanced between fruit and oak, great structure with round, fine tannins. An intense and persistent aftertaste of cooked black fruits with a hint of cocoa.

## Pairing

- Perfect companion for snacks, ham and cheeses. Red and white meats.

# Audacia Ant-Ox Merlot



## Technical Details

- > **Appellation:** W.O. Stellenbosch
- > **Alcohol:** 14 % vol
- > **Varieties:** Merlot
- > **Serving temperature:** 44 - 57° F
- > **No Sulfur Added:** Honeybush/Rooibos (antioxidant), Naturally Preserved

## Winemaking

- > **Fermentation:** The vines are 24 years old and planted on a South facing slope in deep alluvial soils. No chemical nutrients or pesticides are used in the vineyards. 50% of the wine is aged in stainless steel tanks with oak staves for 11 months. The other 50% is aged in old barrels for 11 months.

## Tasting Notes

- > **Appearance:** Intense deep red colour.
- > **Nose:** Aromas of stewed plums, blackcurrants with savory undertones. The palate is dry with a lively acidity
- > **Palate:** The palate is dry with a lively acidity. Earthy undertones combined with a bold elegant tannin structure lingers on.

## Pairing

- > This wine would suit any cured meat, red meats, hard cheeses and roasted vegetables.

# Audacia CodeBreaker



## Technical Details

- **Appellation:** W.O. Stellenbosch
- **Alcohol:** 14 % vol
- **Varieties:** Merlot/Cabernet Sauvignon
- **Serving temperature:** 44 - 57° F
- **No Sulfur Added:** Honeybush/Rooibos (antioxidant), Naturally Preserved

## Winemaking

- **Fermentation:** The vines are between 22 and 24 years old and planted on a South facing slope in deep alluvial soils. Natural nutrients are applied to the vineyards- compostable chicken manure. The wine is aged in French oak barrels for 11 months to a ratio of 33% new oak. Blending was done three weeks prior to bottling.

## Tasting Notes

- **Appearance:** Violet red in colour.
- **Nose:** Earthiness greets the nose with intense dark berries and hints of liquorice. The wine has a medium body with a soft consistency and an elegant tannin structure.
- **Palate:** Black fruit is dominant on the palate with hints of dry spices that lingers on.

## Pairing

- This wine would suit any cured meat, red meats, hard cheeses and roasted vegetables.

# Sparkling Wines



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# Summum Brut Reserva



## Technical Details

- > **Appellation:** D.O. Cava
- > **Alcohol:** 12% vol
- > **Residual sugar:** <8 g/L
- > **Varieties:** Pinot Noir, Xarel•lo
- > **Serving temperature:** 38 - 46° F
- > **Ageing:** Aged on its lees for a minimum of 24 months

## Winemaking

- > **Harvest:** Manual harvest and selection of grapes from best parcels of the vineyard.
- > **Press:** Destemming and cooling the grapes of the grapes without squeezing, soft pressing, selection of the first musts.
- > **Fermentation:** Fermentation at low temperature. Static racking and traditional stabilization.
- > **Sparkling:** Blending of the wines for a second fermentation in the bottle to obtain a very fine bubble, long aging process.

## Tasting Notes

- > **Appearance:** Bright pale yellow, perfect integration of very fine bubbles.
- > **Nose:** Clear notes of apricot (dried apricots), ripe fruits (peach and grapefruit), pastries and vanilla.
- > **Palate:** Fresh with hints of apple, almonds and fennel, with a pleasant and very persistent finish.

# Heretat Brut Nature Reserva



## Technical Details

- > **Appellation:** D.O. Cava
- > **Alcohol:** 11.5% vol
- > **Residual sugar:** <2 g/L
- > **Varieties:** Xarel•lo, Macabeu, Parellada
- > **Serving temperature:** 38 - 46° F
- > **Ageing:** Aged on its lees for a minimum of 18 months
- > **Certified Organic**

## Winemaking

- > **Harvest:** The varieties are harvested and vinified separately.
- > **Press:** Start with cold paste, soft pressing, musts selection,
- > **Fermentation:** Each variety is fermented separately. Then blended.
- > **Sparkling:** Second fermentation in bottle at low temperature for slow fermentation and aging until getting the optimum balance of freshness and creaminess.

## Tasting Notes

- > **Appearance:** Bright pale yellow, with fine bubbles and delicate texture.
- > **Nose:** Fine and elegant, fresh with notes of vanilla and honeysuckle.
- > **Palate:** Fresh, fruity and creamy. Fine texture and pleasant notes of almonds and nuts.

# Lacrima Baccus Brut Reserva



## Technical Details

- > **Appellation:** D.O. Cava
- > **Alcohol:** 11.5% vol
- > **Residual sugar:** <8 g/L
- > **Varieties:** Xarel•lo, Macabeu, Parellada
- > **Serving temperature:** 38 - 46° F
- > **Ageing:** Aged on its lees for a minimum of 15 months

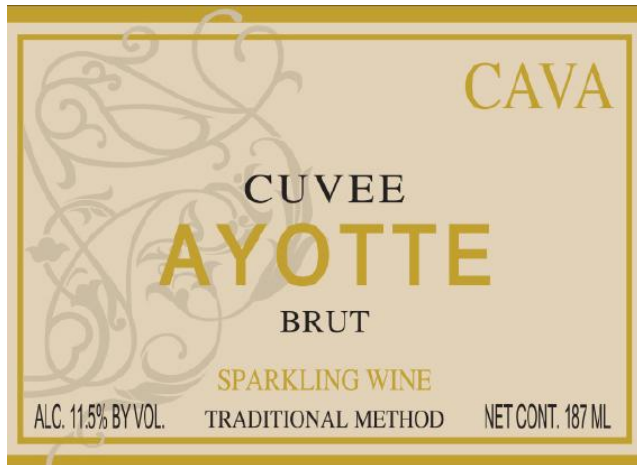
## Winemaking

- > **Harvest:** The varieties are harvested and vinified separately.
- > **Press:** Destemming of the grapes, cooling of the pasta, gently pressing, musts selection, static racking and alcoholic fermentation.
- > **Fermentation:** Later transfers after the alcoholic fermentation, blending of the different wines, clarification, stabilization and final filtration.
- > **Sparkling:** Second fermentation in bottle and minimum ageing of 15 months to preserve its maximum freshness with slight ageing notes.

## Tasting Notes

- > **Appearance:** Pale yellow, with delicate bubbles and creamy texture.
- > **Nose:** Yeast and patisserie notes with a faint fruity background, such as pineapple and banana.

# Cuvee Ayotte Cava Brut



## Technical Details

- > **Appellation:** D.O. Cava
- > **Alcohol:** 11.5% vol
- > **Residual sugar:** 7 g/L
- > **Varieties:** Macabeo, Xarel•lo, Parellada
- > **Serving temperature:** 38 - 50° F
- > **Ageing:** Aged on its lees for over 9 months

## Winemaking

- > **Harvest:** Hand-harvested grapes from our own vineyards.
- > **Press:** Pneumatic press, only the free run juice is used.
- > **Fermentation:** Each grape variety produces a base wine which is made separately in steel tanks at controlled temperatures.
- > **Sparkling:** The wine then undergoes its second fermentation in the bottle.

## Tasting Notes

- > **Appearance:** Straw yellow with green highlights.
- > **Nose:** Fresh and expressive primary aromas such as green apple and pear along with dried nuts and fresh baked bread notes.
- > **Palate:** Primary fruity flavours combined with those from the ageing on lees. Fresh and balanced.

# NV pALS Cava Brut



## Technical Details

- > **Appellation:** D.O. Cava
- > **Alcohol:** 11.5% vol
- > **Residual sugar:** <8 g/L
- > **Varieties:** Xarel•lo, Macabeo•Parellada
- > **Ageing:** Aged on its lees for a minimum of 12 months
- > **10% of Sales go to ALS Association**

## Winemaking

- > **Harvest:** The varieties are harvested and vinified separately.
- > **Press:** Destemming of the grapes, cooling of the pasta, gently pressing, musts selection, static racking and alcoholic fermentation.
- > **Fermentation:** Later transfers after the alcoholic fermentation, blending of the different wines, clarification, stabilization and final filtration.
- > **Sparkling:** Second fermentation in bottle and a minimum ageing of 12 months to preserve its maximum freshness with slight ageing notes.

## Tasting Notes

- > **Appearance:** Pale yellow, with delicate bubbles and creamy texture.
- > **Nose:** Yeast and patisserie notes with a faint fruity background, such as pineapple and banana.

# Lacrima Baccus Reserva Rosé



## Technical Details

- > **Appellation:** D.O. Cava
- > **Alcohol:** 11.5% vol
- > **Residual sugar:** <8 g/L
- > **Varieties:** Garnacha, Pinot Noir
- > **Serving temperature:** 38 - 46° F
- > **Ageing:** Aged on its lees for a minimum of 15 months
- > **Certified Organic**

## Winemaking

- > **Harvest:** Harvesting and vinification of the 2 varieties are done separately.
- > **Press:** We start with a cold paste that is directly taken to the press to make the minimum possible extraction of colour from the skin.
- > **Fermentation:** The first musts are selected to make the fermentation.
- > **Sparkling:** We blend the wines to make the second fermentation in the bottle.

## Tasting Notes

- > **Appearance:** Attractive redcurrant pale pink with bluish tones.
- > **Nose:** Intense and very fresh aromas of rose petals and lilies.
- > **Palate:** Still young, fruity, fresh, smooth and very elegant.

# NV pALS Cava Brut Rosé



## Technical Details

- **Appellation:** D.O. Cava
- **Alcohol:** 11.5% vol
- **Residual sugar:** <8 g/L
- **Varieties:** Garnacha, Pinot Noir
- **Ageing:** Aged on its lees for a minimum of 12 months
- **10% of Sales go to ALS Association**

## Winemaking

- **Harvest:** Harvesting and vinification of the 2 varieties are done separately.
- **Press:** We start with a cold paste that is directly taken to the press to make the minimum possible extraction of colour from the skin.
- **Fermentation:** The first musts are selected to make the fermentation.
- **Sparkling:** We blend the wines to make the second fermentation in the bottle.

## Tasting Notes

- **Appearance:** Attractive redcurrant pale pink with bluish tones.
- **Nose:** Intense and very fresh aromas of rose petals and lilies.
- **Palate:** Still young, fruity, fresh, smooth, and very elegant.
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# Red Wines Chile -NEW



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# Forajidos Patagonian Blend



## Technical Details

- > **Appellation:** D.O. Itata Valley
- > **Alcohol:** 14% vol
- > **Varieties:** Cinsault, Syrah,
- > **Serving temperature:** 44 - 57° F
- > **Sustainable Farming**

## Winemaking

- > **Fermentation:** Fermentation took place in stainless steel tanks with native yeasts and 20–30% whole clusters and lasted approximately 8–10 days at 22°–24°C, depending on the density. The new wine then underwent a 2-day post-fermentation maceration, always guided by tastings.

## Tasting Notes

- > **Appearance:** Beautiful red in colour.
- > **Nose:** Thyme, crushed stones, wild raspberries and peaches on the nose.
- > **Palate:** The palate is round with very good structure as well as very good acidity that lends freshness and a long finish.

## Pairing

- > Perfect companion for cold dishes such as salads, sushi, raw fish, pastas, and semi-aged cheeses.

# Forajidos Pacific Blend



## Technical Details

- **Appellation:** D.O. Casablanca Valley
- **Alcohol:** 14% vol
- **Varieties:** Syrah, Malbec
- **Serving temperature:** 44 - 57° F
- **Sustainable Farming**

## Winemaking

- **Fermentation:** Vinification began with a 3-day pre-fermentation cold maceration at 5°-7°C followed by fermentation in stainless steel tanks with commercial yeasts over the course of approximately 7 days at 26°-28°C, depending on the density. The process continued with a post-fermentation maceration of up to 4 days, determined by tastings.

## Tasting Notes

- **Appearance:** Beautiful red in colour.
- **Nose:** The nose presents floral notes and very intense aromas of black fruit.
- **Palate:** The palate has very good structure with smooth tannins and acidity that lends freshness and a long finish.

## Pairing

- Red meats, pastas with well-seasoned sauces, and aged cheeses.

# Forajidos Pacific Blend



## Technical Details

- > **Appellation:** D.O. Casablanca Valley
- > **Alcohol:** 14% vol
- > **Varieties:** Carmenere, Malbec, Cabernet Sauvignon, Syrah
- > **Serving temperature:** 44 - 57° F
- > **Sustainable Farming**

## Winemaking

- > **Fermentation:** ViVinification began with a pre-fermentation cold maceration at 5°-7°C followed by a 7-day fermentation in stainless steel tanks with commercial yeasts over the course of approximately 5 days at 26°-28°C, depending on the density. The process continued with a post-fermentation maceration of up to 5 days, determined by tastings.

## Tasting Notes

- > **Appearance:** Beautiful red in colour.
- > **Nose:** The nose offers very intense aromas of red and black fruits.
- > **Palate:** The palate is smooth, with very good structure, rich acidity, round tannins, and tremendous persistence.

## Pairing

- > Red meats, pastas with well-seasoned sauces, and BBQ!

# Forajidos #1



## Technical Details

- **Appellation:** D.O. Alto Maipo
- **Alcohol:** 14% vol
- **Varieties:** Cabernet Sauvignon, Syrah, Carmenere
- **Serving temperature:** 44 - 57° F
- **Sustainable Farming**

## Winemaking

- **Fermentation:** Vinification began with a pre-fermentation cold maceration at 5°-7°C followed by fermentation in stainless steel tanks with commercial yeasts over the course of approximately 7 days at 26°-28°C, depending on the density. The process continued with a post-fermentation maceration of up to 5 days, determined by tastings.

## Tasting Notes

- **Appearance:** Intense ruby red in colour.
- **Nose:** The nose presents aromas of ripe black fruits with tremendous intensity and lighter aromas of very well-integrated chocolate and spices.
- **Palate:** Polished, silky tannins with a leafy and supple finish.

## Pairing

- Perfect companion for aged cheeses, Serrano ham and pastas. Red and white meats.