



OTROS VINOS

RAZÓN

VINO DE MESA

I. VARIETALS

70% Tempranillo, 30% Garnacha.

II. ALCOHOL

13% Vol.

III. AGING

9 months in American oak barrels.

IV. ELABORATION

The Grapes from the vineyards of Finca La Legua. When entering the winery, the grapes are transported using the gravity method to avoid any damage and alteration to the fruit by the use of machinery. Fermentation was carried out with autochthonous yeast of the vineyard, controlling the temperature at 30 °C. When finished, the maceration is continued for at least 10 days to extract maximum color and structure. Once decuvé, the wine is transferred to fine American oak barrels where it is aged for 9 months. Before the wine is bottled, it has been stabilized in cold after a mild filtering.

V. TASTING

Good cherry red cover. Clean, complex with good intensity on the nose, intense flavors, spicy fruit and oak well assembled. With good structure, fresh and tannic in the mouth with ripe fruit in the background.

VI. FOOD MATCH

The wine accompanies perfectly stews, red meats, sausages and cheeses.



FAMILIA
ESCUADERO