BODEGA
viñaguareña

MAIMUN SELECCIÓN

This wine has been made with grapes from the vineyards belonging to Vinaguarena, located on the banks of the Guareña river, a tributary of the famous Douro river, and to grape growers owning 30-50 years old vineyards, very close to us. Alcoholic fermentation at a 24º C controlled temperature. The skins stay with wine, once fermentation is finished, for at least 7 days. Malo-lactic fermentation in stainless steel tanks.

Cherry red color with ruby rim, deep, with high layer.

It displays a range of confectionary red fruit notes (caisis), flowers (violet), aromas of well-roasted coffee, toffee notes, English chocolate and quality woods. As a whole it is complex and well assembled, with a mineral touch of chalk, talc on very ripe fruit, and black fruit jam.

Wide, elegant, structured, very tasty, with lots of chances to evolve well in the bottle. Sweet tanins very well conjoined with the fruit and aromatic plants of low hills. Long, pleasant and persistent end.

Ideal wine to taste with rotund tapas, red braised or roasted meats, pastas with sauces, game meat, hard rotund cheese and well spiced mushrooms.

Tinta de Toro (relative of Tempranillo)

For at least 14 months in French medium roasted and fine grained oak casks exclusively

°C 14,5º VOL. ALC.

14º - 16º C

75 cl. Elite Bordelaise

Natural 1st Class