

B O D E G A viñaguareña

MUNIA ESPECIAL

Wine made with selected grapes from century-old vineyards, acquired to local grape growers owning 100-120 years old vineyards, very close to us. A selected harvest is made, hand-made and in 15 kg cases. Hand-made and very careful destemming and crushing are made to obtain this incredible nectar. Alcoholic and malolactic fermentation happened in the own French oak. Constant batonnage is carried out in the drafting process. Craft and the highest quality are unified in this wine.



Attractive dark ruby red colour, with elegant purplish flashes, high and closed layer.



Complex and mature in the nose, this wine displays fine notes of good evolution, smoke, leather, fig bread, tobacco, cedar, cigar box, with a spicy touch, (nutmeg, clove), black fruit (plums, blueberries), echoes of white truffle and understory.



The majestic tannin will be supported with great wood character. More juiciness and form are given to the warm fruit, and more elegance, to the body, resulting in tasty and well structured wine, with a silky and intense pass. Aromatic final on tobacco, pebble and roasted coffee. Very stylish and with the persistence of a unique terroir.



Ideal wine to be paired with red braised or barbecued meats, very spiced; rissoto, game meat, aged or blue cheese. Also with very fatty fish.



Tinta de Toro (relative of Tempranillo)



24 months in French medium roasted and fine grained oak casks exclusively.



14,5° VOL. ALC.



16° - 18°



75 cl. Terra Burgundy



Natural 1st Class Extra 49 mm.