

# B O D E G A viñaguareña

## VIÑAGUAREÑA CRIANZA

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 24° C controlled temperature. The skins stay with wine, once fermentation is finished, for at least 7 days. Malolactic fermentation in stainless steel tanks.



Intense cherry red color, with certain purplish nuances.



Clean and complex in the nose, intensely aromatic. It collects confectionary aromas of blackberries perfectly integrated with vanillas, pepper and chocolate in its matrix.



Complex in the palate. It is meaty and surround, balanced and persistent. Unctuous and lightly spiced, with memories of very ripe fruit and licorice.



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 12 months in French medium roasted and fine grained oak casks exclusively



14,5° VOL. ALC.



14° - 16° C



75 cl. Elite Bordelaise



Natural 1st Class