

# B O D E G A viñaguareña

## VIÑAGUAREÑA BARRICA

This wine has been made exclusively with grapes from the vineyards belonging to Vinaguarena, located on the banks of the Guareña river, a tributary of the famous Douro river. Alcoholic fermentation at a 24° controlled temperature. The skins stay with wine, once fermentation is finished, for at least 7 days. Malolactic fermentation in stainless steel tank.



Cherry red colour, with bluish shades which demonstrates the freshness of the wine.



Intense nose, with some complexity, without masking the fruit still present, due to the short ageing. Red fruit and confectionary of black fruit is found in a perfect assembly with the spicy notes contributed by the French oak, and a touch of sweet vanilla of the American oak.



On the palate it shows a smooth but powerful beginning. Balanced, tasty and with great quality tannins. Great length and



Ideal wine to drink along with cooked "tapas, red and white meat, pastas with sauces or salads, charcuterie in general, soft cheeses or not very riped, and mushrooms.



Tinta de Toro (relative of Tempranillo)



For at least 6 months in French and American medium roasted and fine grained oak casks



14,5° VOL. ALC.



12° - 14° C



75 cl. Elite Bordelaise



Pressed natural