

# Young red



## Type

Young red

## The vineyards

To elaborate this wine, we chose the vineyards on the north-facing slopes of the Valley of Nekeas and those on the valley floor, seeking their lightness and freshness.

## The varieties

Tempranillo  
Garnacha

## A few technical notes

Garnacha: cold maceration for 5 days.

Total vatting: 18 days.

Tempranillo: cold maceration for 5 days.

Total vatting: 15 days.

## Temperature

Ideal serving temperature: between 14°C and 16° C. Serve at 12°C in the summer.

## Tasting notes

Excellent combination of the purple of the Garnacha and the cherry red of the Tempranillo. Hints of black fruit and woodland strawberries. Sweet and smooth on entering the mouth with a long, fresh finish.

## Best consumed

Recommended during its first 2 or 3 years if you want to appreciate its freshness.

## Gastronomic notes

Highly recommended with pasta or strong-flavoured or seasoned rice dishes. Great with oily fish, particularly fish tartare, sushi or sashimi.