



EL CASTILLA, GARNACHA

The grapes are harvested when grapes maturity controls indicate the ideal moment.

The grapes are destemmed, crushed, fermented at a controlled temperature (between 25-30°C). During the alcoholic fermentation, the objective is to maximise the aromas of the future wine and to obtain a good structure with no aggressive tannins. Malolactic fermentation follows these stages. The wine is then raked and aged in vats. The wine is aged with oak.

Colour : The colour is intense with dark red bright reflections.

Nose : In nose, this garnacha is very expressive, with aromas of black fruit like cherry and fig. The notes of spices and vanilla show a well integrated oak.

Palate : The wine has a nice concentration of fruits, it's rich and round with a long finish.

Recommendations : Ideal with red meats, a veal chop or Iberian ham.

Serving condition in C° : 16-18