



SEÑORIO DE VAL RED (D.O. VALDEPEÑAS)



Winemaking: Red wine produced with Tempranillo grapes from our own vineyards. After closely monitoring the pruning, growth and maturation of the grapes (pulp and skins) from each parcel, we proceed to the selection and hand-harvesting of each vineyard. Through an optimal balance between "short maceration" and "temperature selection" during fermentation (initially high in order to extract the body of the wine and tumultuous-low to extract aromas), we manage to express the aromatic complexity (floral and fruity), full-body and violet aromas typical of this area.

Tasting notes:

- **Colour:** Medium density cherry red, bright.
- **Nose:** Reminiscent of strawberries and forest fruits.
- **Palate:** Harmonious with sufficient acidity, soft and easy to drink.

Serving advice: Best served at 12-16°C with red meat, poultry, roasts, stews, mushrooms and mature cheese.

