

# Tudon's / Garnacha Tintorera

Young red wine. D.O.P Almansa.



## Harvest:

Denominación de Origen Protegida Almansa.

## Kind:

Garnacha Tintorera (100%).

## Variety:

- Garnacha Tintorera 100%. Dry farming cop-shape crop and hand-picked.
- Age of the vineyards: Between 25 and 30 years.
- Medium yield: 30 hl/ha.
- Manual harvest.

## Vinification:

- Manual harvest.
- Pre-maceration in cold at 15 °C.
- Fermentation for 10 days at 25 °C.
- Clarification and lightly filtering.
- Bottling in January.

## Tasting notes:

Intense dark maroon colour. Fruity, fresh and complex aromas with varietal character, above spicy notes and little notes of very ripe red fruit.

In mouth it is fresh, well balanced acidity but with sweet and tasty tannins. A very versatile wine which makes a good pairing with all kind of meals.

## Recommendations:

- Optimal consumption temperature: 14 y 16 °C / 57,2 - 60,8 °F.
- Recommended for all types of foods.



DEHESA  
El Carrascal