



Dulcemar / Garnacha Tintorera

Sweet Red Wine aged in oak barrel. D.O.P Almansa.

Harvest:

Denominación de Origen Protegida Almansa.

Kind:

Sweet Red Wine aged in oak barrel.

Variety:

- Garnacha Tintorera 100%. Dry farming cop-shape crop and hand-picked.
- Age of the vineyards: Between 50 and 60 years.
- Medium yield: 10 hl/ha.
- Selection of the vineyards by plot.

Vinification:

- Manual harvest.
- Natural fermentation of the must made in partial new barrels.
- Clarification and lightly filtering.
- Bottling in february.

Tasting notes:

Intense ruby red colour with violet tonalities. Aromas of ripe fruit, smoked notes and liquorice. In mouth it is fresh and sweet, well balanced, long and unctuous. Aromatic and long retronasal, highlighting the bouquet of the fermentation in the oak barrel.

Recommendations:

- Ideal with appetizers and desserts.
- To taste it alone, very cold.
- Optimal consumption and conservation temperature: 6 y 8 °C / 42,8 - 46,4 °F.



DEHESA
El Carrascal