

CANALS NADAL

TEMPRANILLO

Dry young red wine



ALCOHOLIC DEGREE

12,5 % vol.

GRAPES

Ull de Llebre (also called Tempranillo)

VINTAGE

2013

ELABORATION

From old vines, harvested when totally ripe. Maceration along all the alcoholic fermentation in steel tanks is conserved in barrel 3 months after malolactic fermentation and bottled in spring. The wine can keep its character for two years at least

TASTING NOTE

Red cerise, with an intense aroma of red fruits and some floral notes. In the palate is an intense wine, balanced in acidity and with soft and agreeable tannin

GASTRONOMY

Serve between 15 and 18 °C (59-64 °F). Good with fine cheese, stewed meat or typical Spanish "paellas". In some occasions you can enjoy it even with fish

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