

CANALS NADAL

TINTO CRIANZA

Red wine aged in barrel



ALCOHOLIC DEGREE

13 % vol.

GRAPES

Merlot (as a predominant variety) and Cabernet Sauvignon

VINTAGE

2010

ELABORATION

The maceration longer than the fermentation of ripe grapes gives to this wine a great structure, polished with one year of aging in oak barrels. In the spring of the second year the wine is bottled and is ready to drink after a few months. This wine improves along the time for at least 2-3 years, after this period it can maintain the qualities for several years

TASTING NOTE

Deep colour, with fine tears. The bouquet has a spicy aroma, with jam and mushroom combined with vanilla and coco from the barrel. The powerful palate has a sweet and round tannin; full of elegant sensations. The end of mouth is long and agreeable

GASTRONOMY

Serve at 17-19 °C (63-66 °F). Special with all meats, ideal with game. Good wine to combine with aged cheese