



ULLS DE MEL

Red

DO | Penedés

GRAPES | Tempranillo 90%, Garnacha 10%

AGEING | Young

ALCOHOL | 12,5%

Natural wine, without added sulfites. The grapes are selected, hand-picked and very low pressed. Fermented with indigenous yeast.

Tasting notes

Deep and intense red cherry colour with violet reflections. Very fresh and balsamic aromas of plums and raspberries. In the mouth is powerful and rich, but delicate. Complex and long aftertaste with a nice equilibrium of acidity, spices and salinity.

Pairing

Cheese, cheese and cheese! Also, any kind of appetizer as well as rice, pasta or white meats. Versatile wine: to drink alone or to pair with many different kinds of cuisine, including Indian, Asian and Mediterranean.

Storage

6 bottles per box - 104 boxes per pallet
7,5 kg per box

Varietals



Red



White

