

LA POSADA GARNACHA VINO DE LA TIERRA DE CASTILLA

This line of La Posada Wines is marked by a very noticeable Spanish character. Wines which, like a guitar, are captivating in any setting.

COUNTRY: SPAIN REGION: CASTILLA LA MANCHA

CLIMATE: Continental Mediterranean SOIL: Limestone VARIETY: 100% Garnacha CAPACITY: 750 ML. TASTING NOTES: strong character with a black fruit and spice box nose and highlighted by its harmonious palate and body full of personality. HARVEST: MID – END SEPTEMBER WINEMAKING: Natural and artisanal vinification at controlled temperature. Stainless steel tanks. No oak.

RECOMENDATIONS: Temperature 14-16°. For best keeping conserve this wine in proper temperature, humidity conditions, and no light. Recommended to be consumed: best before 12-14 months.

PAIRING: White meats with seasoned sauces, duck, all kind of cheese, complex salads, risottos, pastas with white meats, mushrooms, legumes and cold meat as appetizers.

Alcohol content: 13% vol Total acidity: 5,04 g/l Ph: 3,74

Bottling Launch: January every year. Winemaker: Elías López Montero