

Verum Cencibel Parcelas

Grapes: Cencibel (Tempranillo)

Harvest: Selection of old vineyards of Cencibel (Tempranillo) at their optimum moment of maturation Calcareous solis, 640 m. above sea level.

Elaboration:

- Fermentation at 24 °C, destemmed grapes in 10000 L inox stainless Steel vats .
- Mixed crianza: 3 months in second use French oak barrels and 8 months in clay amphoras.
- Rest in bottle: 12 months minimum.

Tasting Notes: Young cherry red, fruity on the nose, strawberry, ripe plum, leaves, scrubland and strawberry marmelade. It is balsamic. On the palate it is structured, fleshy, ripe fruits, balsamic carácter, sweet and round tannins.

Pairing: To drink alone or accompanied by meats, fish soups and spoon stews.



VERUM