

**PRODUCER**

Bodegas ATECA

REGION

CALATAYUD

COUNTRY

SPAIN

TYPE OF WINE

Young red.

VARIETY

Garnacha / Grenache.

AGING

2 months in French oak barrels.

The grapes come from vineyards, 30-40 years old, with yields of 2T/Ha and located high on the hillsides, 700-900 metres above sea level. The vineyards are planted in mainly decomposed slate and gravely clay soils. The fermentation was carried out in small stainless steel tanks for 15 days at temperatures below 27°C, and then spent a short period of two months in French oak barrels.

It exhibits greater aromatic complexity, richness with mineral and blueberry notes leading to a savory and spicy wine nicely balanced and very easy to drink.

FOOD PAIRINGS

Rice, pasta (noodles, spaghetti, macaroni), white and blue fish, goat cheese, cold meat, vegetables, lentil soup, peas, mushroom, beef, chicken, roast meat, red and white grill meat.

SERVICE TEMPERATURE

14 - 16 °C

Alcoholic degree: 14% Vol.

750 ml

Contains sulphites.

Consumption of this product during childhood, pregnancy and in case of any sulphite allergy may cause serious damage to health.