

MARQUÉS DE UROS

Red Blend / V.T. Castilla y León



la vieja cepa
Bodegas y viñedos

Grape variety: 95% Tempranillo
5% Garnacha

Winemaking: Manual harvest of vineyards between 30-35 years. Selection of the best grapes in the vineyard and at the sorting table. Alcoholic fermentation in stainless steel tanks at controlled temperature and malolactic fermentation in underground concrete tanks.

Alcohol: 14% by Vol.

Tasting notes: Cherry red colour, with violet edges in thin layer.

On the **nose** it stands out for its intense and fruity aroma, with notes of wild black berries and a background of strawberry compote.

In the **mouth** it is very expressive, full-bodied, pleasant on the palate, tasty and fleshy. Medium bodied with soft, round tannins, cherry and strawberry fruit sweetness.

Pairing: All kind of appetizers, BBQ meat and vegetables, burger, pizza, roasted red meats, smoked meat, roast chicken, roast turkey, foie, italian and asian cuisine and semi-cured cheese.

A versatile wine, perfect for by the glass and for light meals.

Serving temperature: 15°C / 58°F



Vino de la Tierra
de Castilla y León



— lavieja cepa.com

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