

| MARISMILLA



GRAPE



100% Tintilla

VITICULTURE



The vineyard is located at Calderín del Obispo estate, growing on Barajuelas and Tosca Cerrada types of Albariza soil.

HARVEST



Night harvest is carried out by hand-picking and using reduced 14kg baskets in order to prevent grapes from scratching and crushing

VINIFICATION



Following the destemming process grapes will spend 4 hours in the steel tank before separating the grape juice from solid leftovers. Fermentation takes place at a very low temperature before aging for 6 months in tanks along with wine lees.



WINE TASTING NOTES

Light onion skin color, on the nose is lively and intense with fruity aromas of cherry, redcurrant and red apple.

The palate is powerful and silky with an intense finish.

WINE PAIRING

Rice, cheese, seafood, pasta, fish, nuts.

WINE SERVING TEMPERATURE

14°C

UNIT QUANTITY

750ml bottle
6-bottles box