

## Pedregal Tannat

Tannat 100%

Red wine

### **Tasting Note**

Deep ruby colour with blackberries and dark chocolate aroma

In mouth you can feel smoky notes with hints of vanilla and spices.

Full-bodied with firm but polished tannins.

### **Vinification**

Manual harvest and careful selection of bunches

Vinification by plot

Maceration during 10 to 15 days

Fermentation temperature 24 °C

Malolactic fermentation

### **Aged American Oak during 6 months**

The wine is bottled without cold stabilization in order to keep its qualities untouched, so that after sometimes small natural substances may appear, but they do not affect the sensory quality of the wine.

Ideal to match with red meat, hunting meat, strong cheeses, stews and pastas

### **Service temperature**

16 °-18°C

