

MARQUES DE SOMERA

CRIANZA 2012

Appellation: DOP Cariñena

Varietals: 50% Garnacha, 50% Tempranillo,

Winemaking: Each variety is harvested separately by hand: the Tempranillo during the first two weeks and the Garnacha during the second two weeks in September, both at their optimal maturation point. Grapes are destemmed and put in stainless steel deposits to carry out the alcoholic fermentation at a controlled temperature of 26° C during 15 days. Once it has finished, the wine coming from the bleeding-out process carry out the malolactic fermentation and then, we put it in barrels made of French and American oak during 6 months. After this period, they are bottled according to the most strict hygienic conditions.

Vineyards: Selected non-irrigated vineyards grown in vase at an average altitude of 650 m.

Aging: 6 months in American and French oak barrel.

Tasting notes: Deep maroon red layer. Mature fruit aromas well assembled with the vanilla and spicy tones acquired during the aging in oak barrels. Full bodied and well-structured wine. With soft tannins and persistent in mouth.

Serving Suggestions: Serve at 16-18°C combined with roasted and grilled red meat, wild meat (buoy, beef) wild meat (deer, wild boar, roe deer), stewed meat, foie-gras and cured cheese, poultry and fish with very elaborated sauces.

Technical Information:

Alcohol: 13.5 % Vol

Total Acidity: 5,2 gr./l

