



FAMILIA
ESCUADERO

TASTING NOTES

“CONDE DE ARTOIZ”

Varietals: 50% Garnacha, 50% Tempranillo

Alcohol: 13,5%

It is the result of a long road where an intense effort of the past is combined with the best of the present.

From the selection of the grapes, until they are put in the bottle, they are carefully pampered, obtaining young, lively and fruity broths with their own personality.

ELABORATION

The grapes have been crushed and destemmed down to vitrified concrete tanks where they fermented at a temperature of 28°C, with frequent remontages for a better extraction of color, tannins and aromas. Once the elaboration was finished, the must was transferred to the barrel where it aged for 4 months acquiring his personality.

TASTING

- Appearance: clean and bright with an intense ruby red color.
- Aroma: fine and powerful on the nose, with exotic notes of ripe flowers and fruits and soft touches of the barrel.
- Palate: well constituted, alive, ample and fresh in aromas. Balanced, with good power of flavors of red fruits and soft tannins.

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FOOD MATCH

Meat, blue fish in sauce, charcuteries and cheeses.



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