

Tempranillo-Merlot



VI DEL MEDITERRANI

IPSIS

VARIETIES

Tempranillo and Merlot

ALCOHOL CONTENT

13 % vol.

VINIFICATION

Each wine variety is fermented separately. Fermentation of the must with the skins at a temperature no higher than 27°C for about 8 days. This means a structured wine can be extracted which preserves the character of each variety.

TASTING NOTES

Intense deep-red colour. Strong and complex on the nose with memories of eucalyptus and mint and hints of spices such as pepper.

Very tasty in the mouth, notably structured and well-balanced as well as rich in tones. Its taste is long and persistent with fruity notes.

SERVING SUGGESTIONS

Goes well with white and red meat, roasted lamb and poultry. Also excellent with blue cheese.

SERVING TEMPERATURE

14°-18°C

PRESENTATION

BOTTLE - Burgundy

EAN BOTTLE CODE - 8427221024523

STOPPER - Natural Cork

CAPSULE - Customised Complex

CASE: 6 x 75cl. bottles

Weight: 8.50 kg. - Height: 30 cm. - Width: 18 cm. - Length: 27 cm.



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