

POMPAELO
WINES



Pompaelo Crianza 2007 is a blend of Gamacha, Cabernet Sauvignon, Tempranillo y Merlot.

Ageing:

The ageing process has been made in French and American oak barrels during 12 month, after this period the wine has been aged for 12 month in the bottle.

Tasting Notes:

Intense cherry red colour.

Red fruit aromas on the nose, with blackberry and toasty notes and a spicy complex background.

On the palate is gentle, rounded with noble tanins and long persistence.

Food Pairing:

Combine with stew, meat and mature chesses.

Serve at 16º-18ºC.

Allow the wine to breath before serving.
Consume within the next 3-5 years.