

POMPAELO
WINES



Pompaelo 2009 is a blend of Cabernet Sauvignon, Tempranillo y Merlot.

Elaboration:

After alcoholic and malolactic fermentation, the wine has been aged during three month in american and french oak barrels.

Tasting Notes:

Deep red colour with brilliant purple notes.

Red fruit aromas with toasted and chocolate notes.

Pleasant and smooth on the palate with a rounded and persistent after finish.

Food Pairing:

Combine with all kind of meat, pasta and cheeses.

Serve at 14°-15°C.