

TINTO 2013



Pompaelo Tinto 2013 is a blend of 60% Cabernet Sauvignon, 10% Tempranillo y 30% Merlot.

Elaboration:

After alcoholic and malolactic fermentation, the wine has been aged during four month in american and french oak barrels. This intervention adds complexity and balance complemented with soft tannins and good structure.

This wine has been bottled without filtration in order to preserve its aromatic and flavour potential therefore sediments may appear.

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^o-15^oC.