



## AVENTURA



**Garnacha Tinta, Garnacha Tintorera, Syrah  
Graciano**



**Hand harvested**



**Old bush vines, dry farmed**

From old bush vines from vineyards at high altitudes. An ideal climate for a fresh, deep colored wine due to the large diurnal temperature shifts. Bright sunny days and cold nights.

**Viticulture:**

The grapes are from a selection of vineyards at 600-700 meters above sea level, with clay-based soils. The vines are more than 30 years old, dry-farmed, bush vines and hand-harvested.

**Winemaking:**

The fermentation took place in stainless steel vats. Then the wine was aged on its fine lees in concrete vats.

**Tasting note:**

Beautiful deep ruby colour. Pronounced perfumed aromas showing red and black berry aromas with spicy notes of thyme, lavender and crushed black pepper. It is juicy and runs smoothly along the palate with soft ripe tannins and a delicate balance.

**Suggested pairings:**

Roasted lamb, grilled chicken or pork, grilled vegetables.

Recommended temperature of service: 14-16 °C.

**Points & Awards:**