

EL MASO

Denominaciòn de Origen



Variety: Garnacha Tintorera 100%

Production Area: Almansa, Albacete.

Vineyards: Garnacha Tintorera is the most representative grape of Almansa. Our grapes are carefully selected from the low-yield bush vines of over 60 years old and grow at a high altitude of 1090 mt above sea level on red soil rich in iron oxides upon a layer of calcareous rock. The combination of these elements creates a wine that can enrich the tasting experience beyond the most ambitious expectations.

Vinification: Soft stalk-stripping. Maceration-fermentation for 25 days. Malo-lactic fermentation in American and French oak for 12 months.

Sensory Features: Deep garnet red. Intense and persistent, with notes of cherry and blackcurrant, herbs, cinnamon, cloves, cocoa, licorice and hints of mineral. Great structure, good balance between alcohol and freshness, velvety tannins, very persistent with a long finish; ready to drink or well suitable for ageing.

Best served with: Excellent with rich first courses, red meat, seasoned cheese.

Winemakers: Diego Lopez

Serving Temperature: 18 - 20°C