

## Finca Sierra Carbón



**Type of Wine** Special Selection Red Wine.

**Strength** 15 %

**Grape Varieties** Tempranillo 100 %.

**Age of Vines** Minimum 50 years old..

**Harvesting** Started 10 Oct. .Hand harvested .Strict grape selection.

**Process** The grape bunches are destemmed.

**Fermentation** In stainless steel vats .(4.000 litres)..

**Fermentation Temperature** 26-30 °C.

**Tasting Notes** *Colour:* Cherry color of high layer with violet tones. *Aroma:* *Itthe nose is initially balsamic, fresh and subtle mineral caharacter. With ripe, red fruit toast and spices. Taste:* *The palate is powerful, fresh and tasty way, rich red, balanced and silky fruit.Long lingering after taste.*

**Comments** .The malolatic fermentation and stay in hogshead 600 liter French oak for 21 months, giving that an extraordinary aromatic complexity. It is recommended to decant and aerate in order to fully appreciate all of its extraordinary quality.

### Presentation

*Type of Bottle:* Burgundy 0.75 litre.

*Type of Cork:* "Natural".

**Serving Temperature** 16 - 18 °C

**Food Pairings** . Pairing Stews game, grilled red meat, roast lamb, jamon ibérico.