



## ALMANERA 2009

**Type of wine:** Red

**Grape varieties:** Tempranillo, garnacha y syrah

**Grape origin:** Own vineyards

**Production:** 150.000 bottles

**Presentation:** Bordelaise 75 cl. 12 bottles casse

### Vinification:

Each grape vinificates separately. Fermentation in inox tank after a cold maceration with daily remontages. After alcoholic fermentation the wine macerates with the skins for 20 days.

ALCOHOL : 14% Vol.

### Tasting notes:

**Tasting notes:** Young wine and fun, fruity and spicy, perfect to accompany snacks and informal meals: barbecues, "paellas", salads, pasta dishes, etc.

**Serving temperature:** 16 - 18°C

**Winemaker :** Ferran Ferrer

VALONGA is a family firm that has taken its name from the farm on which the vineyards stand. Our aim is to extract the best from the grapes of each harvest and to win our customers' trust thanks to permanent improvement driven by an innovative spirit and teamwork.

**VALONGA**  
bodegas y viñedos