

Tierras del Cinca

**Type of wine:**

Young red

Grape varieties:

Tempranillo, syrah, cabernet and garnacha

Grape origin:

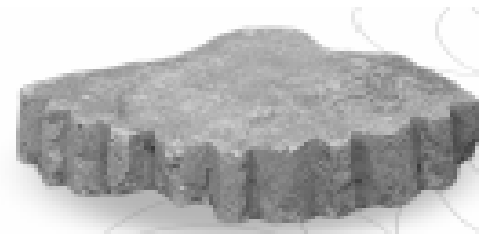
Own vineyards

Production:

124.000 bottles

Presentation:

Bordelaise 75 cl. 12 bottles casse



Vinification

We vinificate each grape separately. After a cold maceration the must ferments at 23-26°C in inox tank with daily remontages. After alcoholic fermentation the wine macerates with the skins for 20 days.

ALCOHOL

14% Vol.

Winemaker notes

Tasting notes

Dark cherry red colour. Black and red fruit aromas, high roast, coffee and mineral notes. Good and well balanced finish.

Serving suggestion

Barbecues, rices and salads

Serving temperature

16 - 18°C

Winemaker

Ferran Ferrer

A new wine range taken the name of our near river, we begin with a still red, nice and easy drinking daily wine, medium bodied. Coupage of tempranillo, syrah, cabernet and garnacha.

This wine takes part of our range of young wines with a lots of fruit, fresh and tasty. Young wines with personality reflecting flavours of vines and grapes.

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.