



BODEGAS MEDRANO IRAZU



MEDRANO IRAZU TINTO SELECCIÓN RED WINE

Tasting Notes:

Manual harvesting of a 10 year old vineyard with vines of 6 bunches, from an estate located at an altitude of 620 metres.

Production is from whole grapes cold macerated for 4 days.

Then for a total of 18 days, at a temperature of no more than 24°C.

13´45% Vol. 100% Tempranillo varietal

Appearance: Ruby red colour, well covered with high layer, intense and powerful.

Smell: The nose is fiery, with touches of fennel, caramel and violets combining with a hint of coffee.

Taste: The mouth shows mineral sensations and good balance between the alcohol, the acidity and its tannins.

Serving Temperature: 14°C-16°C

Recommended for: Game, red and roast meats.

