

TASTING SHEET



Volteo Garnacha



Grape varieties

100% Garnacha



Winemaking

The harvest took place once the maximum ripeness level was obtained in the different grape varieties. The grapes were received in the bodega and carried to the stainless steel fermentation vats. After a few hours of cold skin contact, the vats were drained and the obtained must was racked to another fermentation vat where fermentation occurred slowly at very low temperatures trying to extract and keep the aromas. When the fermentation was over, the wine was kept in contact with the lees for some time before bottling.



Tasting notes

Attractive and bright pink colour with reddish hues. This well-structured wine boasts about lavish cherries, ripe raspberries and strawberries on the nose and in the mouth, with a stylish and crisp finish.



Food pairing

9-11°C Ideal match with tempura-fried vegetables and spicy chicken

