

## TASTING SHEET



# Volteo Tempranillo-Shiraz



### Grape varieties

60% Tempranillo, 40% Shiraz



### Winemaking

Harvest date was determined when the optimum ripeness level of the grapes was reached. After receiving the grapes in the winery, these were de-stemmed and crushed and sent to fermentation vessels. Fermentation started naturally under controlled temperature, and during the first few days efforts are done in cap management to maximise the extraction of colour and aromas, and in order to obtain the soft tannins that will give our wines a pleasant structure.



### Ageing

The wine ages in American and French oak casks as well as in Acacia casks during 4 months.



### Tasting notes

Intense and bright dark cherry colour. Deep aromas of black fruit with pleasant and subtle spicy notes. Richly fruited on the palate with nuances of oak and a nice freshness that develops in the mouth showing an excellent balance and persistent finish.



### Food pairing

Ideally suited with poultry or pasta dishes or spicy food in general. It also matches perfectly with meaty fishes such as tuna or salmon.

