

TASTING SHEET



Volteo Tempranillo



Grape varieties

100% Tempranillo



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

Red violet colour, with purple hues. The aroma of the wine leaves subtle memories of ripen fruits (blackcurrants, raspberries). On the palate it is fresh, structured and very fruity.



Food pairing

Ideally suited with BBQ beef and poultry as well as vegetables or salad.

