

Vizar Selección Especial 2010

Varieties: 50 % Tempranillo, 50 % Syrah
Grado Alc: 14,5%
Breeding: 14 months in French oak barrels.
Serving temperature: 16°C
Gastronomy: Recommended for stews, red meats and game.
Format: Cardboard box of 6 units; wooden case of 3 and 6 units.

Tasting

View: Cherry color, intense and bright. High layer.

Nose: Complex and intense. Highlights include hides, cocoa, chocolate background and a mixture of ripe fruit with licorice.

Mouth: Velvety texture and integrated tannins. Perfect acidity that brings long life in time and good evolution. In the post-taste, we find a tasty wine, with balsamic memories, fine herbs and, above all, elegant and persistent.

Awards

Gold Medal "World Contest of Brussels" 2018.



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