

Vizar Tempranillo 2017

Varieties: 100 % Tempranillo

Grado Alc.: 14%

Serving temperature: 16°C - 18°C

Gastronomy: Recommended for legumes, rice, fish and white meats.

Format: Carton box of 12 units.

Tasting

View: Cherry color, clean and bright. Medium-high layer.

Nose: Open, intense, red berries (raspberry and blackberry) with touches of pink pepper.

Mouth: Good volume, silky tannins, very pleasant balance. An attractive and persistent young wine.

** Suitable for vegans



Vizar Tempranillo 2017