

Vizar Tempranillo

Ecológico

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.

Premios

- International Organic Wine Competition ECORACIMO 2020- GOLD MEDAL
- James Suckling score. 91 points



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