



# Vizar Tempranillo 2019

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.



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