

Vizar Barrica

Ecológico

Varieties: Tempranillo y Syrah

Grado Alc.: 15%

Breeding: 8 months in French oak barrels and American oak barrels.

Serving temperature: 16°C - 18°C

Gastronomy: Recommended for stews, red meats and game.

Format: Cardboard box 6 units.

Tasting

View: Intense color, cherry, clean. Middle layer - high

Nose: Compleja y sutil. Notas de fruta roja madura, especiado, con toques de regaliz y canela.

Mouth: Elegant and wide, with balsamic notes and creaminess. Good balance and persistence.

Premios

- Paris Vinalies Internacionales – DOUBLE SILVER, Paris 2008
- BACCHUS International Wine Competition, SILVER MEDAL, Madrid 2008
- Paris Vin Internacionale, SILVER, 2011
- James Suckling score, 91 points



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