

Vizar Prestigio

Varieties: 47% Syrah, 25% Merlot, 21% Tempranillo, 7% Cabernet Sauvignon

Grado Alc.: 14,5%

Breeding: 12 months in French oak barrels and in fudres.

Serving temperature: 17°C

Gastronomy: Recommended for legumes, rice, fish, red meats and game.

Format: Cardboard box of 6 units; wooden case of 3 units.

Tasting

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

Nose: Elegant, complex and subtle. Notes of black fruit (blueberry and blackberry), floral notes (violet), spicy (black pepper and cloves) and touches of licorice.

Mouth: Friendly entrance with velvety texture, great harmony and persistent finish. Very elegant and subtle set. A singular gastronomic wine.

Premios

- Paris Vinalies Internacionales, SILVER MEDAL, Paris 2008
- Tempranillos del Mundo, SILVER MEDAL, 2008
- Mondial de Bruxelles, SILVER MEDAL, 2009
- Mondial de Bruxelles, GOLD MEDAL 2010
- Terravino Israel, SILVER MEDAL, 2010
- Paris Vinalies Internacionales, SILVER MEDAL, 2011
- International Wine Challenge, SILVER MEDAL, 2014
- Bacchus, GOLD MEDAL, Madrid 2008
- Bacchus, GOLD MEDAL, Madrid 2014
- James Suckling score, 91 points



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