

Vizar Prestigio 2015

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.

91 James Suckling points

