



Vizar Selección Especial Ecológico

Varieties: 50 % Tempranillo, 50 % Syrah

Grado Alc.: 14,5%

Elaboración: Fermentación Alcohólica y Maloláctica en barrica francesa de 500l y 225l, respectivamente.

Breeding: 19 months in French oak barrels.

Serving temperature: 16°C

Gastronomy: Recommended for stews, red meats and game.

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

Tasting

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

Nose: Complex and intense. Highlights include hides, cocoa, chocolate background and a mixture of ripe fruit with licorice.

Mouth: Velvety texture and integrated tannins. Perfect acidity that brings long life in time and good evolution. In the post-taste, we find a tasty wine, with balsamic memories, fine herbs and, above all, elegant and persistent.

Premios

- Bacchus, GOLD MEDAL, Madrid 2008
- Terravino Israel, GOLD MEDAL, 2008
- Terravino Israel, DOUBLE GOLD, 2009
- Terravino Israel, DOUBLE GOLD, 2011, Spanish Champion
- Terravino Israel, GOLD MEDAL, 2015
- Whine Enthusiast score, 91 points
- Guía Peñín 2017, 93 points
- James Suckling, 91 points
- DECANTER 2020, BRONZE MEDAL
- Asia Wine Trophy, GOLD MEDAL, 2020
- Guía Peñín (2021): 92 points



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