



DANAUS

MADE WITH ORGANIC GRAPES

45% Tempranillo
45% Garnacha
10% Cabernet Sauvignon

Red wine aged for 4 months in 300 litre french oak barrels.
Each variety is harvested separately between September and October to ensure optimum ripeness.
Cold maceration
Alcoholic fermentation at 22°C for 15 days.

Appearance: Medium to deep cherry red colour, vibrant and intense with purple hues.

Aroma: Aromatic with good balance between fruity and wody scents. Primery aromas of red berries mixed with floral notes, gibing greater depth and complexity. Balsamic scents combined with toasty aromas.

Taste: Smooth entry with a very pleasant flow across the palate. Medium biodied with mature tannins. On the palate has a good structure with fruity flavours adn toasty finish.

Pairing: Perfect with poultry and grill meats.



15-18 °C



03/2022



13.5 ° ALC.
