

Protected Designation of Origin Pago Prado de Irache. Authentic estate wine since 2008.

TECHNICAL DATA:



Tempranillo
Cabernet Sauvignon
Merlot



14,5 % vol.



16° a 18° C.



D.O.P. Prado de Irache



16 months in
American oak

Harvest Time: From mid-October.

Harvesting Method: Manual.

Vinification and Aging: Malolactic fermentation in concrete tanks. 16 months aging in French oak barrels.

Optimal Consumption Period: Between 1 and 6 years.



TASTING NOTE

Appearance: Cherry red color with slight ruby edges.

Nose: Intense aroma with predominant notes of forest fruits, blackberries, blackcurrants, and blueberries. Toasted hints, sweet sensations of ripe skins, and fine wood.

Palate: Meaty, broad flavor, intense aftertaste, and long finish.

Pairing: Legumes, red and white meats, stews or grilled.