

DON RAMON OAK AGED RED

ALCOHOL: 12.5 % Vol.

GRAPE VARIETIES:

Garnacha and Tempranillo

DATE HARVESTED :

From the 2nd. week of September

PROCESS :

Traditional wine making, fermented at 28° C , followed by a 10 day maceration with skin contact.

CRIANZA :

Ageing for 3 months in American oak barrels being matured in its own bottle before sale.

TASTING:

Colour.- Clean and bright; ruby red with violet tones.

Aroma.- Medium intensity, complex aromas combining matured fruity notes with spices and balsamic hints from its aging.

Palate.- Soft and well structured attack, harmonic with tannins from the oak; long lasting aftertaste.

SERVE AT : Between 16°-18°C



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