

M. Carabás Young



Description

A fruity, lively wine thanks to its youth. Expressive with a surprising and persistent palate.

Tasting

Visual Phase: Intense, bright cherry-red with claret edges.

Nose Phase: Red fruit, ripe fruit, spicy notes.

Taste Phase: Powerful, tasty, balsamic.

Pairing:

Goat's cheese, sardines or tuna, red meat, game, Iberian ham, vegetable stew.

Composition:

Varieties:

Tempranillo: 80%

Garnacha: 10%

Carignan: 10%

Percentage alcohol: 13,5°

Total acidity: 6.0 gr/l

Volatile acidity: 0.50 gr/l

PH: 3.50

Free SO₂: 24 mg/l

Reducing sugars: 1.8 gr/l

Production:

Fermentation temperature: 27°

Maceration: First, cold maceration before the alcoholic fermentation after which another maceration is performed.

Fermentation time: 25 days

