

Gandesola Tinto

Tasting note

This wine has an intense cherry colour. Fresh aromas of red fruit and minerals. Ripe fruits on the pallet with a long, smooth and complex aftertaste.

Serving temperature

Recommended serving temperature between 16 - 18°C.

Gastronomy

This wine goes well with red and white meat, rice dishes and stews.

Vinification

The grapes are handpicked at the beginning of September from 75-year-old vines. The grapes are pressed and fermented in stainless steel tanks at a temperature of 16 °C for 20 days. No sulphites and sugars are added to this traditional process.

Surrounding area

The highlands of Terra Alta are located in the extreme south, bordering the region of Valencia and Aragon and is the highest DO-area of Catalonia. For centuries wine is being produced in this area. The area is about 350 meters above sea level and is denominated by the Mediterranean climate with little rainfall and a constant presence of wind. Cold winters along with extremely high temperatures in the summer are excellent for the production and preparation of these exceptional wines.



Wine description

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| <i>Zone</i> | D.O. Terra Alta |
| <i>Variety</i> | Garnacha Negra, Tempranillo, Cabernet Sauvignon & Syrah |
| <i>Alcohol</i> | 14% |

Logistic Information

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| <i>Bottle</i> | 0,75 L |
| <i>Case</i> | 6 pcs. |
| <i>Case size</i> | 228 x 152 x 302 mm |
| <i>Weight</i> | 7,3 kg |
| <i>Per pallet</i> | 96 cases |



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info@vinotage.eu