

MUÑANA

ROJO

Delicate, tasty and deep

HARVEST
2015

VARIETIES
Cabernet Sauvignon, Tempranillo, Monastrell

FORMAT
750 ML.

AGING OF WINE IN CLAY CAVES

Aged for 6 months in French oak barrels and American toasted medium and 12 months of rest in a bottle in natural caves, at a temperature between 16-18° C.

PARAMETERS
Alcoholic grade: 15°

TASTING NOTES

Intense cherry red color. On the nose we find aromas of ripe red fruits, black licorice, cinnamon and toasted notes. The palate is long, spicy, with a balanced acidity, soft tannins and persistent end.

