MUÑANA

92 PTS.

JAMES SUCKLING COM 2

Important, fascinating and passionate

HARVEST

VARIETIES
Cabernet Sauvignon, Petit Verdot, Tempranillo

FORMAT 750 ML.

AGING OF WINE IN CLAY CAVES

Aged for 12 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, with a high layer. On the nose we find aromas of red fruits, spicy notes and toast, with a balsamic background. The palate is powerful, tasty, with a balanced acidity, Well integrated tannins, and persistent end.

