



MUÑANA



Important, fascinating and passionate

TRES CEPAS

HARVEST

2019

VARIETADES

Tempranillo, Cabernet Sauvignon and Petit Verdot.

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.



MUÑANA
TRES CEPAS

