



MUÑANA



Unique, Innovative and sophisticated

PETIT VERDOT

HARVEST
2018

VARIETIES
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.

*1188 m Altitude of our vineyards
and pure water of Sierra Nevada.*



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