

MUÑANA

92 PTS.

JAMES SUCKLING COMY



Important, fascinating and passionate

TRES CEPAS

HARVEST 2019

VARIEDADES

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.



