

# PARREÑO TINTO

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Designation of Origin:  
UTIEL - REQUENA

Weather:  
CONTINENTAL WITH  
MEDITERRANEAN INFLUENCE

Soil:  
FRANCO - CLAY

Altitude:  
600 - 800 METERS

Age of the vineyard:  
25 - 30 YEARS

Type of agriculture:  
INTEGRATED AGRICULTURE

**Type of wine:** Red

**Varieties:** Tempranillo - Cabernet Sauvignon

**Consumption temperature:** 8 to 12 °C

**Look:** Clean appearance, with a layer of very intense color, with violet purple tones, leaving a tear of glycerin in the cup of soft purple color.

**Smell:** Intense aromas of ripe Tempranillo fruit, combined with the floral tones of Cabernet Sauvignon.

**Taste:** Friendly entry into the mouth, structured and leaving a volume of ripe fruit with the sweet unctuousness of glycerin.

**After Taste:** Long, kind and with character. Ideal to accompany fish, seafood, rice, sausages, cheeses and meats.

**Observations:** Wine made of Tempranillo and Cabernet Sauvignon grapes, specially selected from our Casa Garrido estate.