

PARREÑO TINTO



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..

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