

# FUEGO TEMPRANILLO Bag In Box 3 L

**Grape varieties:** Tempranillo

**Origin:** D.O. LA MANCHA Spain

**Vinification:** Harvesting of fully ripened Tempranillo grapes. Separation of grapes from stalks. Fermentation under controlled ratures (about 86°F) Maturation in tanks to preserve fruity aromas.

**Soil:** Reddish-brown La Mancha sand and clay, marled with chalk

**Tasting notes:**

- **Color:** Cherry red
- **Nose:** Typical Tempranillo aroma of red fruits
- **Palate:** Round, fruity, complex, long finish

**Recommendations:** Ideal as an accompaniment to grilled meat and cheese

**Serving condition in F°:** 61 - 65

**Alcohol content:** 12

**Cellar potential:** 1 - 1.5 years

