



MEDIODÍA

GRAPE VARIETIES

Garnacha

VINIFICATION

Traditional "rosado de lágrima" following the bleeding method.
Fermentation at 15° C.

TASTING NOTES

...lively youthfulness, luminosity and colour experience.

Its attractiveness is owed to its unmistakable vivid pink with purple hues. Garnacha in a modern, special, creative, uninhibited vision.

It develops subtle, inexhaustible aromas: rose petals, cherries and strawberries. Tank ageing over fine lees for 4 months heightens the sensations of creaminess and smoothness in the mouth. Balanced and fresh, its development on the palate again evinces a honeyed creaminess.