



Don Ramon Red (Tinto)



Varietal: 75% Garnacha, 25% Tempranillo

Elevation: 462m

Practice:

Dry Extract:

Appellation:

Production:

Alcohol %:

Acidity:

Residual Sugar:

pH Level:

Tasting Notes:

This dry, medium bodied red wine is delicious and easy to drink, with bright aromatics, supple red fruit flavors, hints of vanilla and a soft, smooth texture with balanced acidity.

Aging:

Aged three months in a mix of used and new American Oak casks. The final wine is bottle aged for a minimum of three months prior to release.

Winemaking:

Grapes are harvested from vines an average of 25 years old. Each variety is vinified on its own. Maceration lasts 10 days in stainless steel tanks at 77° F. After 15 days of malolactic fermentation the wine is blended.

Food Pairing:

This versatile wine is excellent on its own or with anything from light cheeses and fish to roasted meats and vegetables.

Accolades:

2016 Wine Enthusiast – 88 pts

