

M. Carabás Crianza



Description

A very interesting wine from the sensory point of view, made primarily with grapes from the Ochos and Francesas vineyards.

Tasting

Visual Phase: Intense ruby colour with a deep robe.

Nose Phase: Intense and fruity, reminiscent of red fruits and wood and minerals.

Taste Phase: Velvety and powerful but well-balanced, you can taste the intensity and roundness provided by the Graciano grapes.

Pairing:

Oily fish, stews, white and red meat, game, Iberian ham.

Composition:

Varieties:

Tempranillo: 60%

Graciano: 40%

Percentage alcohol: 13.5°

Total acidity: 6.0 gr/l

Volatile acidity: 0.50 gr/l

PH: 3.47

Free SO₂: 25 mg/l

Reducing sugars: 1.8 gr/l

Production:

Fermentation temperature: 27°

Maceration: First, cold maceration before the alcoholic fermentation after which another maceration is performed.

Fermentation time: 25 days.

Type of barrel: French and American oak.

Time in barrel: 15 months.

