

Selecció



VI DEL MEDITERRANI

IPSIS

VARIETIES

Tempranillo

ALCOHOL CONTENT

13 % vol.

VINIFICATION

This wine is made using a special selection of grapes from our older Tempranillo vines, and shows the great potential of this variety in our area. The wine spends a minimum of 6 months aging in oak barrels.

TASTING NOTES

Cherry-red with purple tones. Intense aromas on the nose, with notes of ripe and toasted fruits. In the mouth the wine is elegant, harmonious producing a delicate sensation of complexity.

SERVING SUGGESTIONS

Recommended serving with red meat, roasts and cheese.

SERVING TEMPERATURE

16°-18°C

PRESENTATION

BOTTLE - Burgundy

EAN BOTTLE CODE - 8427221026824

STOPPER - Natural Cork

CAPSULE - Customised Complex

CASE: 6 x 75cl. bottles

Weight: 8.50 kg. - Height: 30 cm. - Width: 18 cm. - Length: 27 cm.



JAMES SUCKLING.COM



facebook.com/VinsPadro twitter.com/VinsPadro instagram.com/VinsPadro YouTube Vins Padró
Avda. Catalunya, 64-70 · 43812 BRÀFIM (Tarragona) · SPAIN · Tel. +34 977 62 00 12 · Fax. +34 977 62 04 86
info@vinspadro.com export@vinspadro.com www.vinspadro.com