

DESDE  1949

VIÑA HERMINIA

GARNACHA 2010 VENDIMIA SELECCIONADA



YEAR: 2010

VARIETIES: 100% Garnacha.

PREPARATION: *After a maceration of 15 days, the malolactic fermentation takes place in new French oak casks, strengthening its aromas and stabilizing its color.*

AGEING: *16 months ageing in 225 litre French oak casks, with another important stage of maturing in 10,000 litre "foudre" casks of French oak. Ageing is then completed with a minimum of 12 months in bottle.*

TASTING NOTES: *An intense red cherry color with garnet undertones. On the nose it is fresh, and with candied notes. In the mouth it is sweet and rich, with tones of morello and other cherries. Remarkable length.*

ACCOMPANIMENTS: *The ideal companion for red meats, cheeses and barbecues or to be enjoyed on its own.*

Serve at 17°C

