



VERY FINE VINOS
EXPORT MANAGEMENT

LA FEA WINES

Garnacha

la fea

TECHNICAL DATA



D.O.: Cariñena
Grape varieties: 10 Garnacha
Alcohol content: Alc. 14%
VINEYARDS, CLIMATE AND WINEMAKING
PROCESS

WINEMAKING PROCESS



Vineyards: 2,200 ha at 700 metres altitude
Climate: Continental climate with very hot summers and very cold winters, and a sharp contrast in temperature between night and day. Annual precipitation is low (360 mm), while insolation is high (2,800 hours). These factors favour intense and complex wines, full of character.

Terroir: Hilly terrain at base of the Iberian Mountains. Soils composed of schist, chalk, loams and red clays.

Vinification: Light fermentation takes place in stainless steel tanks, with an exhaustive control of its development and temperature.

TASTING NOTES



Black cherry colour with violet hues. Intense aroma of forest fruit, especially blackberries and black cherries. On tasting it is smooth, open, fleshy and well-structured. Ideal with tapas, red meats, pastas, cheeses and vegetables. balanced and fresh. Persistent fruity finish.

FOOD PAIRING



Pairs well with rich hearty Mediterranean dishes. Serve at 12-15 °C (54-59 °F).

LOGISTICS



Bottle Bar Code: 8410451011661
Palletization data:
EUR PALLET 105 boxes 630 bottles
Boxes of 6
Bar Code 68410451011663



WINES