



WINES

LA FEA WINES

La Fea Red

la fea

TECHNICAL DATA



D.O.: Cariñena

Grape Varieties: 40% Tempranillo, 40% Garnacha and 20% Syrah

WINEMAKING PROCESS



After de-stemming and crushing, the grape macerates for six days and ferments in stainless steel tanks at controlled temperature, with pumping every day. After devatting and subsequent malolactic fermentation, the wine is racked and put through clarification and stabilization treatments. The wine will be filtered prior to bottling.

TASTING NOTES



Dark cherry color with lilaceous tones. Intense aroma of ripe fruits: blackberries and dark cherries. Smooth, balanced, fleshy, full in the mouth.

FOOD PAIRING



Ideal to accompany red meat, pasta and cheese. Serve at 12-15°C.

LOGISTICS



Cases of 6 bottles
600 bottles/pallet
Europallet
Case weight: 7 kg
Bottle Bar Code: 8410451008265



VERY FINE VINOS
EXPORT MANAGEMENT