



## Galawines RED

Systembolaget nr: 81344-01

**Kind of grapes:** Cabernet Sauvignon, Merlot and Tempranillo

**Alc. volume:** 13%

**Serving temperature:** 14°C

**Origin:** Vineyards located in Alt Penedès, at 300 meters above sea level, they give us well-structured wines with good alcoholic volume. These vineyards are always treated with organic fertilizer and only every four years.

**Process:** Maceration of the grapes in underground tanks for 22 days. Partial ageing of the Tempranillo for 6 months in French oak barriques Limousin.

**Sight:** Cherry with violaceous reflections.

**Nose:** Vegetal notes appear in the first place and they remind us of green pepper; later on we find fruit aromas (red berries). The vanilla sweetness appears with elegance.

**Mouth:** This wine is the result of the combination of the Cabernet and Merlot "D55" fruit with the toasted and vanilla of the partial ageing of the Tempranillo. The result is a wine with a more modern style and easy to drink. The acidity is well compensated by the alcohol; the tannin is silky but firm, rounding the combination perfectly. Its aftertaste is long and spicy (vanilla, cinnamon).

**Enjoying time:** Ideal to go with roasted and stewed meat, and cured and creamy cheese. It combines very well with Mediterranean dishes.