

# VIZUECOS

## *Selection 2020*



VINTAGE: 2020

**VINO DE PAGO** (own vineyards, winemaking and production in the winery within the boundaries of the state LA CANTARERA)

GRAPE VARIETIES: Garnacha 70% and Cariñena 30%

TYPE OF WINE: Red wine.

WINEMAKING: The "coupage" is carried out at the time of the harvest, ensuring that both varieties are perfectly blended by the time of bottling. It could be considered a young wine because it is not aged in barrels, but the truth is that its long maceration with the skins and subsequent maceration with its own fine lees give it remarkable structure and complexity. At the same time, the calcareous terroir and proximity to the sea lend it a certain freshness and salinity. The wine is neither clarified nor filtered, to fully respect its varietal character and structure. It was bottled on the estate in October 2021.

ALCOHOL: 14% Vol.

RECOMMENDED SERVICE TEMPERATURE: 15-16°

### **TASTING NOTES:**

COLOR: Light ruby, medium depth. Clean and bright, with a reddish rim that denotes its moderate youth.

AROMA: The nose offers aromas of fresh red fruits, black fruit, Mediterranean undergrowth, licorice, and hints of citrus peel.

PALATE: Silky and enveloping. It offers a smooth, creamy, and fresh entry, which later gives way to its complexity and structure.

**PAIRING:** Perfect for pairing with hunt sausages, white and red meats.