



10.000 HORES RED

Representative red wine of its varieties. Our goal is to obtain a young and elegant wine with a pleasant sensation in the mouth. Its ripe black fruit is the most present and lively element of this blend, which is why we want it to express its agility in the glass.

70% TEMPRANILLO AND 30% SYRAH.
ORGANIC
D.O PENEDEÈS.

ELABORATION:

We start by macerating with the skins for 5 days to obtain the primary notes of the varieties and a vivid color. We then bleed and ferment for 20 days in stainless steel tanks at a controlled temperature. In order to tame its tannins, we age it in the tank for between 6 and 7 months. Finally, we do a light filtration and bottle it.

NOTA DE TAST:



It has a clean and bright appearance, with a garnet red color, leaving a good tear in the glass.



Elegant with aromas of red fruit. We find aromas of cherry, raspberry and blackberry. With a spicy touch at the end given by the Syrah.



The entrance is silky and elegant with a tamed tannin. It has a medium volume, and we feel a good balance between alcohol and acidity.

PAIRING: It is a wine suitable for enjoying a glass at any time of the day. It pairs very well with medium-intensity dishes. Such as a cold cuts and cheeses or grilled meats. It is ideal to accompany tapas style cuisine.