

PERAFITA

RED WINE

2010

BLEND

Red wine with a “blend” of Cabernet Sauvignon, Grenache Noir and Merlot.

WINEMAKING

Perafita red wine is made in bottles of 75cl and 50cl.

The grapes are harvested by hand in boxes of 10 kg. Wine is made in stainless steel tanks. Maceration before fermentation at low temperature. Fermentation with 2 mended ones every day during 10 days with controlled temperature. Wine rests 11 months in French Allier oak barrels.

FOOD TASTING AND GASTRONOMY

Cherry's colour wine and medium intensity.

Intense wine and complex aromas derived from the aging in oak barrels. It has notes of balsamic and mature fruits.

Dense and wide wine with good structure. Fresh acidity and ripe tannins. In summary, a balanced wine with good long walk in the mouth.

We can pair with meat, fish baked, rice or noodle, cheese...

