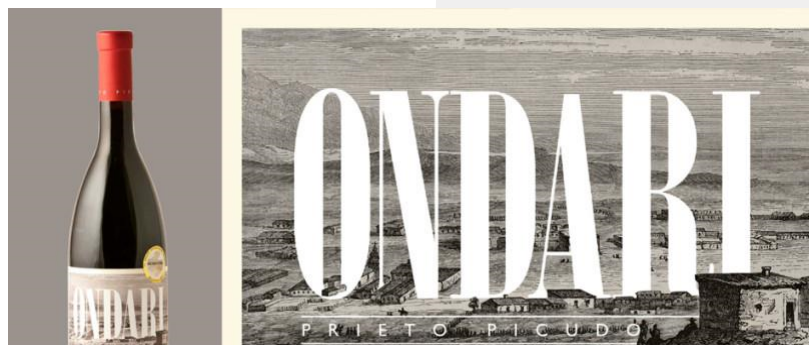


Ondari



Country of origin: Spain

Region: VdT Castilla y León

Grapes: 50% Prieto Picudo, 45% Tempranillo, 5% Merlot

Content of bottle: 0,75 l

Type: concrete tank and 4 months in french oak

Alcohol: 13,5%

Acidity: 5,8 g/l

Residual sugar: 8,8 g/l

Bottle cap: natural cork

Awards: Gold medal Mundus Vini (2014)

Tasting notes:

Cherry red combined with garnet red reflections.

The nose is very clean, of medium severity; clear, but without the intrusive notes of ripe fruits. Berries, cherries, tobacco and a hint of chocolate.

The wine is despite of its precise expression of force very reserved on the palate and easy to drink.

Complex and rich, prominent minerality, accompanied by noticeable herbs and spices. The oak is beautifully integrated and comes with fresh impressions, ending in very long finish. Firm tannins, very fine and lively acidity.

Serve at: 13-15° C

Enjoy it with red meats, stews and ripe cheese.