

Arbre Negre Mallorca



ARBRE NEGRE

Country of origin: Spain

Region: Vd Tierra Mallorca

Grapes: Callet, Tempranillo, Merlot and Cabernet

Content of bottle: 0,75 l

Type: 6 months in French and American barrels

Alcohol: 14,5 %

Acidity: 6 g/l

Residual sugar: 0'01 g/l

Cap: natural cork

Tasting notes :

Radiant pomegranate red. Intense and persistent berry and spice (pepper and clove) aromas. Almondshell aftertaste. Delicate and persistent on the palate, currant and blackberry aromas with pleasant acidity.

100% Mallorca!

Serve at : 16-18° C

Goes well with meat, stews, rice dishes, cheese and iberian sausages.