

MISA IMPORTS & CUVÉE
Estates from Spain

Parcelas DE FAMILIA "Barrel Aged"
 Vicente Cambra



COUNTRY	Spain
APELLATION	Valencia
VARIETY	Garnacha, Syrah, Cabernet Franc, Marselan
AGE OF VINES	25-28
FARMING	Sustainable
SOIL	Slope lands, sandy, limenstone, poor in organic matter.
ALTITUDE	550 meters
FERMENTATION	Stainless steel vats at (24°C/75,2°F), autochthous yeast from our vineyard. 20 days maceration.
AGING	12 months French Allier oak barrel of 500 L (10 months with the lees).
ALCOHOL CONTENT	14%
PAIRING	Rice (paella or risoto), spices meats, game meat, lamb, chicken, duck confit, meat lasagne cured cheeses.

TASTING NOTES

Blended Mediterranean wine modern and contemporary .Blending of grape varieties to obtain more enjoyable flavors. Enjoyable body and spicy punch.This is one fruity, loaded red. Aromas of boysenberry, violet petals, set up a round, full-bodied but balanced palate. Flavors of ultraripe black fruits, blueberry and herbs finish long, moderately spicy and a touch herbal.

LOGISTICS

Packing: 12 bottles			
L: 13,40 In	W: 9,84 In	H: 12,00 In	Wt: 14 kg
Palet: 56 cases x12 bottles			
L: 39,37 In	W: 47,25 In	H: 55 In	Wt: 804 kg

www.estatesfromspain.com

Safra 2015. Jantar em 02/06/2018.