



RUDA ENSAMBLAJE

BOTTLES	VARIETY	VINTAGE	ALCOHOL
18.000	85% Tempranillo 15% Syrah	2012	13,50%

WINEMAKING

Controlled fermentation followed by aging for 6 months in new French and American oak. Control of temperature and humidity throughout the process. The end from a laborious exercise "blending" continued stay in bottle 12 months.

TASTING NOTES

Elegant bright red. The nose has a rich aromatic expression in nuances, combining the aromas of the fruit. On the palate, good entry, well structured, tasty with nerve ending in an elegant aftertaste.

FOOD PAIRING

Particularly suitable to accompany stews, aged cheeses, meats and game. Serving temperature between 14 °C and 16 °C.

AWARDS

