D.O. LA MANCHA

SINTONIA SANGRÍA

12 — 75 cl.

VINTAGE 2017

GRAPES Tempranillo
Alcohol content: 7% by vol.

ELABORATION The base wine is made from Tempranillo grapes (wine from Viña Encina wine, Gold Medal). Harvest during Sept. Fermented at 22 ° C, with subsequent racking and fining treatments. Tartaric stabilization by
cooling at T =- 5 ° C.

The sangria is made by mixing the base wine, water and 100% natural extracts. After polishing filtration, pasteurization at 93 ° C, microfiltration and bottled at hot temperature at 65 °C.

TASTING NOTE Red Cherry. Very nice nose, semi sweet. Notes of ripe fruits. Fresh pleasant. 100% Natural. Recommended for any occasion.

RATINGS Best in the Show: Kosherfest, New York, 2009

MEVUSHAL

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