



designation of origin TERRA ALTA	grape varieties RED GRENACHE, TEMPRANILLO AND SYRAH
ageing 6 MONTHS	type RED STILL WINE AGED IN FRENCH OAK BARREL

TORRE DEL MORO CRIANÇA

PRODUCTION	Selected vineyards over 25 years old. Grapes are crushed, trampled and fermented in stainless steel tanks under controlled temperature with native yeasts of the region with minimal intervention. Only daily reductions until the end of the alcoholic fermentation. Once finished, wine is clarified by gravity in concrete tanks where malolactic fermentation starts without the addition of any lactic bacteria. Once malolactic fermentation is over, the wine is moved into French oak barrels where it ages for a minimum of 6 months.	
TASTING NOTES	COLOUR	Ripe cherry red.
	FLAVOUR	Intense at the nose, complex, ripe red and black forest fruit marmalade with a spicy background with toast coming from the oak barrel.
	TASTE	Bodied wine with fine tannins, toasted notes, cocoa, red and black fruit marmalade and a spicy touch. Good pass and long aftertaste.
FOOD PAIRING	It combines with cured cheese, all type of sausages, blue fish, poultry and grilled or stewed red meats.	
alcohol 14,5% VOL		serving temperature FROM 15 TO 18 °C
bottles per box 6		boxes per pallet EUROPALET ▶ 100 BOXES CONVENTIONAL ▶ 112 BOXES

Notes