

- DESDE 1966 -

COLOMA

PATRIMONIO VITÍCOLA



TOCANDO MADERA 2020

Varietals: Pinot Noir, Garnacha.

Appellation: Vino de la Tierra de Extremadura, sub-region Ribera Baja del Guadiana.

Winemaking: Hand harvest at the end of August and classical red vinification on skins at 25°C for 10 days. 100% free-run juice. Aged 3 months in American oak barrels.

Tasting Notes: Attractive and intense purple red color. It offers outstanding, ripe red fruit aromas of blackberry and notes of raspberry yogurt. On the palate it is juicy, wide and elegant with an embodying silkiness that brings in soft, velvety tannins revealing a well balanced wine suitable for any occasion.

Wine pairing: Wine perfect for marinated meat, barbacoa and foie, as well as cheese and sauce dishes.

14.5% Alc.



Jancis Robinson
JancisRobinson.com

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