



La Vizcacha®

VINO TINTO - RED WINE

by VIZCACHERA

ELABORATION

This blending wine is composed by Bonarda, Syrah and Tempranillo.

TASTING NOTES:

It is a wine of red ruby colour. This wine seduces with its aromas of dried red fruits and rich spices. You can feel at the end, a silky, fresh and rounding touch on your tongue.

DATA SHEET

- Harvest: Second week of March (Tempranillo), first week of Abril (Bonarda), third week of April (Syrah).
- Quantity per Ha: 250qq – 200 qq/ha (Bonarda), 200qq/ha (Syrah), 250qq/ha (Tempranillo).
- Methods of pruning: Spur pruning and Mix pruning.
- Irrigation system: Flood system.
- Altitude: 650-700 m.s.n.m
- Type of Harvest: Manual harvest with trucks and plastic bins of 882 pounds.

DATA ANALYTICS

- Alcohol: 12,80%
- Residual sugar: 2,08 g/l
- Total Acidity: 5,57g/l
- Volatile Acidity: 0,50 g/l
- Ph: 3,75

WINE SERVING TEMPERATURE AND FOOD PAIRING

- The ideal temperature for serving it is between 60 – 64 F°
- It would pair well with red meats. And don't forget share with friends.

Presentation in Bottle: Suyai Olive Green Bottle 750ml.