

Gvivm

Red

Designation of origin: Pla i Llevant de Mallorca

Serving temperature: 16 - 18 °C

Bottle format: Case of 6 x 75 cl. Italian Bordelaise bottles

Tasting note: Intense layer of bigarreau cherry colour. Clean and bright. High quality nose with clean aromas of fruit preserve and wood. Attack with exquisite, harmonious, noble nuances, which are also complex and elegant. Excellent acidity-alcohol balance. Smooth balsamic hints of being barrel-aged for just the right length of time, with the wood well-integrated into the wine. Retronasal with hints and red fruit, reminiscent of balsam due to its time in the barrel. Tasty and full aftertaste with a slightly astringent, long and lasting aftertaste.

Pairing: Ideal for meat casseroles, suckling pig roasted in a firewood oven, game. Highly recommended for roast beef. Mature cheeses.

