

Gvivm Crianza

Red

Designation of origin: Pla i Llevant de Mallorca

Serving temperature: 18 °C

Bottle format: Case of 6 bordelaise bottles x 0.75 litres.

Tasting note: Medium-layer deep cherry red with faint ruby hues. Clean and bright. Nose with aromas of great intensity and complexity with a very good balance between the fruity hints and those added by the wood. Reminiscent of redcurrant and blueberry, together with hints of broom and hardwoods. Warm and enveloping attack, with a meaty passage through the mouth with light tannins, which lends the wine vigour. Clean and untainted retronasal, reminiscent of fruit and spices. Aftertaste: pleasant and tasty with a light astringency that will become refined over time. Long and very elegant aftertaste.

Pairing: Meat in general. Medium cheeses made of cow's and goat's milk. Meat casseroles.

