

MISA IMPORTS & CUVÉE  
*Estates from Spain*

*Parcelas* DE FAMILIA “Barrel Aged”  
 Vicente Cambra



<b>COUNTRY</b>	Spain
<b>APPELLATION</b>	Valencia
<b>VARIETY</b>	Garnacha, Syrah, Cabernet Franc, Marselan
<b>AGE OF VINES</b>	25-28
<b>FARMING</b>	Sustainable
<b>SOIL</b>	Slope lands, sandy, limenstone, poor in organic matter.
<b>ALTITUDE</b>	550 meters
<b>FERMENTATION</b>	Stainless steel vats at ( 24°C/75,2°F ), autochthous yeast from our vineyard. 20 days maceration.
<b>AGING</b>	12 months French Allier oak barrel of 500 L (10 months with the lees).
<b>ALCOHOL</b>	14%
<b>PAIRING</b>	Rice (paella or risoto), spices meats, game meat, lamb, chicken, duck confit, meat lasagne cured cheeses.

**TASTING NOTES**

Blended Mediterranean wine modern and contemporary .Blending of grape varieties to obtain more enjoyable flavors. Enjoyable body and spicy punch.This is one fruity, loaded red. Aromas of boysenberry, violet petals, set up a round, full-bodied but balanced palate. Flavors of ultraripe black fruits, blueberry and herbs finish long, moderately spicy and a touch herbal.

**LOGISTICS**

Packing: 12 bottles			
L: 13,40 In	W: 9,84 In	H: 12,00 In	Wt: 14 kg
Pallet: 56 cases x12 bottles			
L: 39,37 In	W: 47,25 In	H: 55 In	Wt: 804 kg