

# ARCO IRIS Rainbow Fariña



<b>COUNTRY</b>	Spain
<b>APPELLATION</b>	Vino de la Tierra de Castilla y León
<b>VARIETY</b>	Tempranillo
<b>AGE OF VINES</b>	60
<b>FARMING</b>	Sustainable. Harvested by hand. Farmed naturally without any chemicals
<b>SOIL</b>	Sandstone, clay and limestone
<b>ALTITUDE</b>	600 - 750 meters
<b>VINIFICATION</b>	Made from the Tempranillo grape, de-stemmed and crushed in the vineyard to protect the quality and the freshness of the fruit. Maceration for up to 7 days and fermentation at 25°C/77°F in stainless steel fermentation tanks
<b>ALCOHOL</b>	14.5%
<b>PAIRING</b>	Fish, Spicy Food, Pizza, Burgers. A Great Par-ty Wine!

## TASTING NOTES

The color is a nice red-violet. The scent is mild with raspberries and cherries in the nose. The taste is fruit-driven and gentle with silky tannins and a light acidity that makes the wine extremely comfortable in the mouth. Prunes and chocolate in the long aftertaste.

## RATINGS HISTORY

**SILVER MEDAL** Vinalies; vntg 2019.

**SILVER MEDAL** Mundus Vini; vntg 2018.



## LOGISTICS

Shipper: 12 bottles

Pallet: 50 cases x 12 bottles

L:	W:	H:	Wt:
14,96 In	11,22 In	11,81 In	25,2 Kg

L:	W:	H:	Wt:
39,37 In	47,25 In	64,96 In	1286 Kg

