

# GEMELO

Fariña



## COUNTRY

Spain

## APPELLATION

Vino de la Tierra de Castilla y León

## VARIETY

Garnacha

## AGE OF VINES

60

## FARMING

Sustainable. Harvested by hand.  
 Farmed naturally without any chemicals

## SOIL

Sandstone, clay and limestone

## ALTITUDE

600 - 750 meters

Made from the Garnacha 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

## VINIFICATION

## ALCOHOL CONTENT

14.50%

## PAIRING

Tender, slow-cooked pork, Curry Lamb, or root vegetable stews

## TASTING NOTES

Young, round and friendly unoaked red wine with great aromatic intensity. Its dark violet red color leads to aromas of raspberries, blackberries and blueberries. Subtle notes of white pepper. Pleasant, smooth and balanced.

## LOGISTICS

Shipper 12 bottles				Pallet; 50 C/12			
L:	W:	H:	Wt:	L:	W:	H:	Wt:
13.39 In	11.22 In	11.81 In	25.2 Kg	39.37 In	47.25 In	66 In	1286Kg