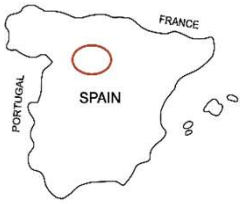


# Arco Iris



## Fariña



VTCyL IGP



### GRAPE VARIETY

100% Tempranillo

### ALCOHOL %

12.5%

### TERROIR

Age: 60 years old.

Soil: Sand, clay and limestone.

Altitude (m): 600-750.

Sustainable farming. Naturally, without any chemicals.

Harvested by hand.

### VINIFICATION

Made from the tempranillo grape, destemmed 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.

### AGING

Young wine without aging, which is assembled in steel tanks before being bottled.

### PAIRING

Fish, spicy food, pizza, burgers. A great party wine.

### LOGISTICS

12 pack | 38 cm x 28,5 cm x 30 cm | 25 Kg

VMF | 50 cs 12 | 1250 Kg | 175 cm

### TASTING NOTES

Nice redviolet color. The scent is mild with raspberries and cherries in the nose. Fruit driven and gentle taste with silky tannins and a light acidity that makes the wine extremely comfortable in the mouth. Prunes and chocolate in the long aftertaste.

