

# Perla Tinto



Artiga Fustel



Campo de Borja DO

## RATINGS HISTORY



## GRAPE VARIETY

100% Garnacha.

## ALCOHOL %

13.5%

## TERROIR

Age: More than 35 years old bush vines.

Soil: Limestone and loose.

Altitude (m): 500.

Sustainable farming.

Harvested by hand.

## VINIFICATION

Selected by hand. Alcoholic fermentation with controlled temperature in stainless steel tanks at 14°C/57.2°F to preserve and develop the aromas.

## AGING

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

## PAIRING

Barbecue ribs, steaks and grilled vegetables.

## LOGISTICS

12 pack | 25,4 cm x 33,6 cm x 31 cm | 14,5 Kg

VMF | 55 cs 12 | 798 Kg | 180 cm

## TASTING NOTES

Deep, rich, purplish tones all the way to the rim of the glass. Intense aromas of ripe red berries and a rich peppery spiciness on the nose. Silky smooth in the mouth with a long lasting and pleasant aftertaste.

