

# GORU RED BLEND



2017

MONASTRELL  
SYRAH  
CABERNET SAUVIGNON



Vegan

## Vinification

This wine is the result of a rigorous selection process, choosing only the best grapes from the Grape varietal Monastrell and Cabernet Sauvignon. The grape is harvested when it is at its optimum point of maturation in 15 kg boxes. Maceration is carried out in contact with the skin and fermented for 20 to 30 days at a controlled temperature of maximum 28°C.

## Ageing

12 months in French and American oak barrels.

## Tasting Notes

Intense cherry red color with violet reflections. Delicate aroma of black fruits with high toasted and smoked features. Structured, subtle with elegant sweet tannins marked.

## Food Pairing

Ideal with game meat, lamb, stews and grilled meat. It can also be paired with pasta dishes and hors d'oeuvres.



**Alcohol: 14,50%**

**Service temperature: 12/15°C**

## Ratings

2017 - WINE ENTHUSIAST - 91 POINTS  
2017 - GILBERT GAILLARD 2019 - GOLD  
2017 - GUIA PEÑIN 2019 - 90 POINTS