



AGEING

YOUNG WINE

WINEMAKING

THERMOVINIFICATION INVOLVES HEATING THE GRAPES TO 60-85°C DEPENDING ON THE VARIETY, THEN COOLING THEM AND INITIATING FERMENTATION IN STAINLESS STEEL TANKS. THE CONDENSED FLAVORS INTEGRATE INTO THE WINE, RESULTING IN ONE WITH INTENSE COLORS, FRUITY AROMAS, WITHOUT GREENNESS, AND MORE RESISTANT TO OXIDATION.

VARIETY

TEMPRANILLO, CARIÑENA & GARNACHA

ANALYSIS

13% ABV.



TASTING NOTE



COLOUR

Intense violet-red color with a purple rim.



NOSE

High intensity on the nose, with prominent aromas of red berries and flesh..



MOUTH

In the mouth, it is very fruity, fresh, silky, with soft tannins and a touch of sweetness that makes it very pleasant on the palate.

TRES CABEZAS

MEDITERRANEAN RED BLEND

FRUITY, SMOOTH AND VELVETY