




BODEGAS VEGALFARO

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VARIETALS	65% Tempranillo, 35% Garnacha Tintorera
VINTAGE	2022
REGION	Utiel-Requena, Valencia, Spain
TECHNICAL DATA	Alcohol 14% Total acidity 5.29 g/l
APPEARANCE	Dark cherry with purple tones on the edges.
NOSE	Good intensity on the nose, highlighting red fruits, wild herbs and subtle toasted touches.
PALATE	A fresh, fruit-driven entry expands in the mouth with notes of plum, blackberry and cherry. The wine's fine, well-integrated tannins give it a balanced, long finish.
AGEING	Each varietal is vinified separately, after which the blended wine spends 3 months in 225l used oak barrels.
PAIRING	Lamb, chops or roasted, is particularly good. An authentic Valencian Paella or sausages, as the ones coming from the nearby town of Requena, are also indicated, as well as chorizo, sobrasada and pungent cheeses.
	Certified organic and vegan.  
	
ORDER CODE	SP0052