



PRIOS MAXIMUS ROBLE



In order to obtain this kind of Prios it has only been used tempranillo grape, almost all come from Pesquera vineyards. These have an average of 25 years old, harvest by hand, together with the exclusive microclimate that assures a important balance.

A 6 months in American oak Crianza that discards any chemist or physical treatment since it was elaborated.

Grape: 100% Tempranillo

Aspect: Thick cape and tears, with the color of an intense redcurrant and a shade of violet.

Bouquet: Powerful cherries, blackberries and redcurrant accentuate the tempranillo. Fleshy fruits appear during the development.

Mouth: Fresh and smooth on the palate, with sweet tannin reminding the pip. An aftertaste of full flavor and developing aromas.

Service temperature: 16° - 20°

Gastronomy: All kind of meats. Pâté and cold meat.

Format:

Container: Bottle 750 ml.

Packaging: 12 bottles cardboard box.