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Bodega Don Juan del Águila



PRODUCED BY: Don Juan del Águila
WEBSITE: www.donjuandelaguila.es
VARIETAL: 100% Garnacha
VINTAGE: 2011
COUNTRY: Spain
REGION: Castilla y León
ALCOHOL: 14.5%
PRODUCTION METHOD: Spontaneous pro-longed fermentation in large concrete tanks, with malolactic taking place in the spring when the large stone bodega begins to warm with the spring sun. Fined and lightly filtered. Some natural cold stabilization and precipitation takes place in the cold concrete tanks over the winter months.

TASTING NOTE: Deep garnet in color, with blackberries, cherries and graphite on the nose. The palate is rich and supple with layers of dark fruit and spices.

FOOD PAIRING: Pizza, pasta & poultry



International

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