



BODEGA SAN MAMÉS



**VIÑA
EL GUIJARRAL**

**YOUNG 2007
(JOVEN)**

GRAPES VARIETIES:

100% Tempranillo

VINEYARDS:

All the grapes come from the own vineyards of the members, aged around 25 years.

The vineyard conduction is 80% in Free-Standing Vines and 20% in trellis.

Harvest is made by hand.

ELABORATION:

Wine is fermentated in steel tanks and it's exposed to a temperature control. Maceration lasts between 10 and 15 days. The malolactic fermentation is made in steel tanks.

ALCOHOLIC DEGREE:

Alcoholic Degree 13,5 %

PRODUCTION:

100.000 bottles

DESCRIPTION:

Cherry red, medium rim colour intensity and garnet touches.

On the nose it is light, with notes of black very ripe forest berries.

In the mouth it is soft and well structured, with good persistence.

GASTRONOMY:

Goes well with all type of meats, old cheese, rices, pasta...

