
Santa Cruz de Alpera Red Blend



APPELLATION OF ORIGIN (D.O.)

Almansa.

SUB-AREA

Surroundings vineyards of "La Casa Don Pedro y La Zarzuela"

GRAPE VARIETY

Syrah (70%), Garnacha Tintorera (30%).

COLOR

Red picota cherry.

BOUQUET

In the nose we can find some notes of ripped red berries and wild berries.

TASTE

It is sweet at the entrance, balanced and with a medium persistence. It is easy to drink and with a strong fruity character.

MATCHING

It is ideal to pair with stew, game, red meat and semi-cured cheese.

TEMPERATURE AND OPTIMAL CONDITIONS

We recommend drinking this wine within 2 years after its production. Its ideal serving temperature is 15°-16°C.

VINEYARDS

The vineyards are strictly selected by our technicians in order to achieve the best grapes. We control all the processes to get low yield and healthy vines.

PRODUCTION

It is a blend of two grape varieties; Syrah which gives a fruity and spiced character and Garnacha Tintorera, native from Almansa, which gives singularity and structure to the wine. The vinification is made separately, where the Garnacha Tintorera is fermented by carbonic maceration. The fermentation temperature is around 28°C, and the must is in contact with the grape skin for 8-9 days. After the malolactic fermentation the coupage is carried out.