
Santa Cruz de Alpera Red Oaked



APPELLATION OF ORIGIN (D.O.)

Almansa. <http://denominacion-origen-almansa.com/>

SUB-AREA

Surroundings vineyards of "La Herrada" and "La Zarzuela".

GRAPE VARIETY

Garnacha Tintorera (100%)

COLOR

Clean with an intense red ruby color.

BOUQUET

The fruits of the Garnacha Tintorera aromas are very present in the nose as red berries, redcurrant and blackberry mixed with a smoked and toasted bottom which comes from the "heavy toasted" of the casks of French oak.

TASTE

It has a soft entrance and the balance between acidity and tannicity emphasizes its persistence. The power of the Garnacha Tintorera is present and the toasted end makes a long wine. The final sensation is a complex reminiscence of the red berries mixed with notes of vanilla, coffee and tobacco.

MATCHING

It is ideal to pair with beef, game and cured cheese. The proteins of the meat and the tannins of the wine make a perfect combination in the mouth.

TEMPERATURE AND OPTIMAL CONDITIONS

We recommend drinking this wine within 5 years after its elaboration. Its ideal serving temperature is 15°C.

VINEYARDS

The vineyards for the elaboration of our wines are strictly selected by our technicians following their age, low productivity and health, and grape's physiochemical parameters are the guidelines on the searching for the best quality. The harvest is carried out with 100 kgs cases.

PRODUCTION

The vinification is made separately, in the traditional way with the destemmed grape in vertical rotating tanks. The fermentation temperature is close to 30°C and the grape skin and must were in contact for 12 days.

AGING

The malolactic fermentation is made in new French oak casks of 225 liters. The wine is aged in the oak a minimum of 4 months. The casks are from new to 4 years old (15% is new oak).