

**PRODUCER**

Bodegas ATALAYA

REGION

ALMANSA

COUNTRY

SPAIN

TYPE OF WINE

Aged red.

VARIETY

Garnacha Tintorera -Alicante Bouschet-

AGING

15 months in French and American oak barrels.

TASTING NOTES

Earth, underbrush, and mineral notes along with brooding black fruits inform this wine's inviting bouquet. Dense and layered. Its 15.5% alcohol is in balance with the wine's strapping personality and helps provide for a silky texture and a finish with no hard edges.

Bodegas Atalaya was founded in 2007 by the Gil Family of Jumilla. The prominent grape variety in Almansa is Garnacha Tintorera -Alicante Bouschet- along with Monastrell

The Alaya is 100% Garnacha Tintorera sourced from 50-year-old vines planted around 1000 metres -3280 feet- above sea level and aged for 15 months in new French and American oak. Earth, underbrush, and mineral notes along with brooding black fruits inform this wine's inviting bouquet. Dense and layered. Its 15.5% alcohol is in balance with the wine's strapping personality and helps provide for a silky texture and a finish with no hard edges.

FOOD PAIRINGS

Ideal to accompany rices with game meat, stewed legumes, mushrooms, poultry and game, casserole dishes, smoked food, blue and cured cheeses, grilled red meats, roast lamb, pork, etc.

SERVICE TEMPERATURE

14 - 16 °C

Alcoholic degree: 16% Vol.

750 ml

Contains sulphites.

Consumption of this product during childhood, pregnancy and in case of any sulphite allergy may cause serious damage to health.