

**PRODUCER**

Bodegas ATALAYA

REGION

ALMANSA

COUNTRY

SPAIN

TYPE OF WINE

Aged red.

VARIETY

Garnacha Tintorera -Alicante Bouschet- and Monastrell.

AGING

4 months in French oak barrels.

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 2009 Laya is 75% Garnacha Tintorera and 25% Monastrell planted around 1000 metres -3280 feet- above sea level and aged for 4 months in French oak.

Garnacha Tintorera is known for its deep color and here it coats the glass and imparts aromas of brooding black fruits, licorice, espresso and pepper. Dense, savory and rich.

FOOD PAIRINGS

Rice, pasta, (noodles, spaghetti, macaroni), vegetables, mushroom, stewed meat, sausage, pork, roast meat, red and/or white meat with sauces, grilled meat, short or medium cheeses.

SERVICE TEMPERATURE

16 - 18 °C

Alcoholic degree: 14% 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.