



EXUN

Crianza 2018

GRAPE VARIETIES

70% Tempranillo, 20% Merlot, 10% Cabernet Sauvignon.

WINEMAKING

Exun is a very special limited production wine. The grapes are harvested by hand from 30-50-year-old vineyards during the night to protect them from high daytime temperatures. Maceration of the must and the grape skins take place for approximately 15 days. Once both fermentations are over, alcoholic and malolactic, the wine is aged for 14 months in new French oak barrels. Then it stays in bottle during a certain period.

TASTING NOTES

Deep ruby colour. The aromas are the perfect blend between black mature fruit or compote, and vanilla and cocoa characteristics that brings the oak aging. Highly tasty, even with elegant sweet flavour, with velvety tannin and long finish.

PAIRING

Perfect to pair with smoked fish products, roasts and red meat.

Serving Temperature: 18°C



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