



## SCANDALO

100% Monastrell

**VINIFICATION:** Manual harvest followed by strict selection at winery, cool skins macerations previous to fermentation. One third carbonic maceration and the rest, conventional maceration of skins and seeds for 10 days. Malolactic fermentation and 2 month ageing in French oak barrel of 500 liters.

**TASTING NOTES:** Deep cherry colour, with purple glints. Wild red fruits aromas like blackberries and raspberries with balsamic hints and liquorice. With a kind entry in the mouth, it has a sweet and ripe tannin, well balanced acidity and it is easy to drink.

