



BODEGAS MARCO REAL

MARCO REAL



MARCO REAL RESERVA DE FAMILIA



GRAPE VARIETIES

Selected grapes from our own vineyards.



VINIFICACION Y CRIANZA

Wine made with selected hand-picked grapes from the Belasco family vineyards located in Sansol and Torres del Río. The vinification is done separately depending on varieties and vineyards. The alcoholic fermentation is conducted at 28°C following a long maceration period (25 to 30 days) to get the maximum extraction of the grapes' good tannins.

After making the coupage, the wine is aged for 36 months in new French oak barrels made in the centre of France plus bottle cellaring in order to be at its best when reaching the consumer.



TASTING NOTES

Color: Dark cherry red, deep, attractive, highly intense.

Nose: Complex, powerful, with a wide range of aromas of ripe red berries and nuances of violets and red currants on a background of vanilla and dark roasted coffee.

Mouth: Very fleshy, flavorsome, dense, ample, excellent body and concentration. Ample fruitiness, fresh and well blended, with balsamic notes, good aromatic retro-nasal and lasting persistence.



SERVING TEMPERATURE

Serving temperature: 18°C.

Ideal to accompany grilled meats, river fish, stews, sausages, semicured cheeses or legumes.

Bodegas Marco Real

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