



BODEGAS MARCO REAL



MARCO REAL

Pequeñas Producciones

TERROIR TO THE HIGHEST EXTENT



MARCO REAL PEQUEÑAS PRODUCCIONES TEMPRANILLO



GRAPE VARIETIES

100% Tempranillo



VINIFICATION

Wine made with grapes that are hand-picked from the best Tempranillo vines, owned by the Belasco Family, at the Espesuras State in Torres del Río.

Upon arrival at the winery the grapes are manually selected and then alcoholic fermentation takes place at 25°C followed by a long maceration of 25 days to endow the wine with optimal finesse and elegance.

The wine is then aged in French oak barrels for 5 months.



TASTING NOTES

COLOUR: Garnet red with a purplish rim.

NOSE: Very fruity with slight liquorice notes intermingled with toasted and black pepper aromas.

MOUTH: Sweet attack with a velvety palate, fresh and silky with hints of spices and French oak.



SERVICE TEMPERATURE AND WINE PAIRING

Serving temperature: Between 12 and 14°C.

Bodegas Marco Real

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