



HACIENDA DEL CARCHE

INFILTRADO

Winery: Hacienda del Carche

Region: Spain Varietal: 70% Syrah, 20% Monastrell, 10% Garnacha Tintorera

Vintage:

Taste Profile: Bold Wine Color: Red

Tasting Notes: It presents an attractive violet color with intense aromas of red fruits and sweets, with fine hints of new wood and white spices granted during malolactic fermentation. In the mouth it reveals itself very fresh with great exaltation of its youth, at the same time that its naturalness is perceived.

Manual harvesting of each of the varieties separately with selection of clusters both in the vineyard and in the winery. Cold maceration in stainless steel tanks for 2 days. After bleeding prior to devatting, the fermentation ends in stainless steel tanks with temperatures not exceeding 25°C.

