



## BODEGAS MARCO REAL



# HOMENAJE

### HOMENAJE CRIANZA 2015



#### GRAPES VARIETIES

Selected grapes from our own vineyards.



#### VINIFICATION AND AGEING

Wine elaborated with grapes coming from selected vineyards. Alcoholic fermentation in stainless steel tanks at 28°C and 15 days maceration.

Each wine is aged separately in 225 litres French and American oak barrels for 12 months. During this time two racking will take place. Later on, we blend and bottle the different wines obtained from different varieties and vineyards. Finally, the bottles will rest in our cellar for at least 1 year so that the wine reaches the consumer at it's bed



#### TASTING NOTES

**COLOUR:** Deep cherry red colour with ruby reflections on the rim.

**NOSE:** Pleasant touches of ripe red fruit combined with primary aromas.

**MOUTH:** Full bodied, intense and complex. It preserves vivacious hints of fruit combined in harmony with a high quality touch of oak. Its aftertaste is delightful and persistent.



#### SERVICE

Service temperature: 17-18°C.

**Bodegas Marco Real**

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