



BODEGAS MARCO REAL



TORRE DEL HOMENAJE TINTO ROBLE



GRAPE VARIETIES

Tempranillo y Cabernet Sauvignon.



VINIFICATION AND AGEING

Wine made with grapes from selected vineyards. Vinification of each variety is carried out separately, to ensfollowed by a final coupage before the ageing process.

The wine is aged in 225 l French oak casks for a brief period of at least 3 months. Finally the bottles repose in the wine rack ure that the wine reaches consumers in optimum conditions.



TASTING NOTES

COLOUR: Attractive ruby red.

NOSE: Aromas of ripe red berries combined with subtle spicy notes.

MOUTH: A full-bodied, harmonious wine with a pleasant, lingering aftertaste.



SERVICE

Service Temperature: 14-16°C.

Bodegas Marco Real

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