



BODEGAS MARCO REAL

MARCO REAL



MARCO REAL COLECCIÓN PRIVADA



GRAPE VARIETIES

Selected grapes from our own vineyards.



VINIFICATION

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 day) to get the maximum extraction of the grapes' good tannins.

AGEING

After making the coupage, the wine is aged for 13 months in new French oak barrels made in the centre of France. Later on, the wine remains in the bottle for at least 12 months in order to be at its best when reaching the consumer.

TASTING NOTES



This wine has a deep red colour with light violet tones. In the nose we can perceive primary aromas of red fruits complemented by fine elegant hints of oak. In the mouth, it is full bodied, voluminous and intense with a great persistence. Its personality is marked by balsamic tones resulting from the aging in new barrels. The wine preserves a big quantity of fruit that combines harmonically with a nice touch of high quality oak. Its aftertaste is silky and persistent.



SERVING TEMPERATURE

18°C.

Bodegas Marco Real

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