BODEGAS FORCADA

Viñedos Alta Montaña



FLOR D BACO

Wine type (D.O.C.Rioja) Selected Harvest Red

Alcohol content 14,00°

Chemical test Under organic conversion phase, it only contains sulphites.

Ageing: 6 months in almost new American and French oak barrels.

Wine-Making process Manual harvest. De-stemmed grapes. Pre-fermentation maceration in stainless steel tanks at 5°. Fermentation at 25° for 10 days. Maceration with skins for colour extraction for 6 days. Ageing 6 months in almost new American and French oak barrels. Grape varieties 80% tempranillo, 15% grenache, 5% graciano

Recommended serving temperature 16-18 degrees Celsius

Vineyards: (5%)Up to 50 years old , located at an altitude of 600- 800 metres within the biosphere reserve.

Tasting notes: - Intense bigarreau cherry red color, with maroon rim, clean and bright. - Fruity aromas of raspberry and blackberry, well combined with aging roasted flavors, coffee, very complex. - The impression in the mouth is pleasant, with good balance between fruit and roasted flavors, vanilla, balsamic hues, and a great final sensation.

Bottle: -EAN 13 Bottle: 8437004010179

- Height: 314 mm
- Capacity: 750 ml
- Weight: 1,300

Decanter WORLD WINE AWARDS BRONZE

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RIOJA

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