



Bodegas Fernández de Arcaya

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Viña Perguita, red young wine 2003

Grape varieties:

Tempranillo (85-90%) and Cabernet Sauvignon (15-10%).

Elaboration process:

The fermentation has been carried out on the skins over ten to twelve or more days in stainless steel tanks under temperature control. The maximum fermentation temperature is always below 30-32 °C.

The juice was pumped over for two hours every day during fermentation to extract color and flavor from skins.

Description:

Attractive cherry red color and very bright in color.

It presents pronounced tempranillo aroma full of fruit flavor, forest fruits.

Its taste is long and powerful with no astringency, delicate and with a pleasant aftertaste with fruit. It is slightly tannic.

Young wine:

This is a young wine without ageing in barrels. So we recommend consuming it before December 1995.

Recommendations:

This wine is suggested to serve, between 14 to 18° C, with grilled meats, salads and soft cheeses.

Bottle presentation: bordelesa bottles, 750 ml unitary capacity.

Packing: We use to pack twelve (12) bottles each box. However it is possible to pack six (6) bottles each box or order possibilities by order.

Alcohol content: 12,5 %.

Residual sugar: \cong 1 g/l.

Whole acidity: <5 g Ac. Tart /l.

Volatile acidity: <0,70 g HAC/l.

Whole sulphurous dioxide: <100 mg/l.

Free sulphurous dioxide content: <25 mg/l.

