



Bodegas Fernández de Arcaya

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Viña Perguita, red young wine 2004

Grape varieties:

Tempranillo Cabernet Sauvignon and Merlot.

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 several hours every day during fermentation to extract color and flavor from skins.

Description:

Deep cherry. Aroma of sun-drenched skins, floral with spicy notes. Flavourfull fruity palate with quite marked tannins with high acidity.

Recommendations:

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

It has not been stabilized or filter severely so, after time, natural components may precipitate. We recommend decanting before serving.

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.

