



Canforrales Selección

DO La Mancha, Campos Reales, 2016

750 ml

CHF 15.-

Art. nr. 37083716

The "bigger brother" of the Canforrales Clásico inspires with an equal fruit intensity, with aromas of ripe plums and cherries. The slight ageing in wood during about three months gives the wine an additional dimension with spicy roasted aromas and only slightly noticeable tannins. A good choice if you don't want the wine to be too heavy. Uncomplicated with a great price!

Origin:	Spain / La Mancha
Grape variety:	Tempranillo
Maturity:	1 to 5 years
Serving temperature:	16 to 18 °C
Drinking suggestion:	Grilled fish, Spiced grillades, Cheese board, Pizza or Flammkuchen
Vinification:	fermentation in steel tank, cooling period
Harvest:	hand-picking
Maturation:	in partly new and used barriques/ Pièces
Maturation duration:	3 months
Volume:	14.0 %



Vegan