



VALENCIA, SPAIN



Petronius

VALENCIA

Valeria Vino Tinto

GRAPES

33% Cabernet Franc, 33% Syrah, 34% Grenacha Tintorera.

VINEYARD

They are mainly slope lands, sandy structure, poor in organic matter and with high levels of limestone. 13 year-old vineyard.

WINEMAKING

Alcoholic fermentation (28°C/82°F) during two weeks in stain-steel tanks. Malolactic fermentation in oak barrel.

AGEING

10 months in second year French oak barrels of 500 L (10 months with the lies).

TASTING NOTES

Dark cherry color with violet hints. Surprising on the nose with toasty notes that envelope the taste buds and last on the palate where the aromas found in the nose return. Meaty with very soft tannis, silk and smooth.

PAIRING

Is ideal for meat (such us beef, chicken, pork,). Minced turkey with jasmine rice. Roasted pumpkin.

SERVING SUGGESTIONS

Between 50°F (10°C) and 54°F (12°C)

ALCOHOL CONTENT

13.5%

