



Name of the Wine: Sweet Red Wine

Color: Red

Grapes: Tempranillo 100%

Soil: calcareous clay, ironstone

Harvest: Grapes that are harvested one month after reaching their peak ripeness

Vinification type: Vinification for 20 days at a temperature between 22 & 26 degrees

Breeding: Stainless steel tanks

Optimal tasting: 10 years

Bottle: Vintage 75 cl

Cork: 44x24

Box: 12 & 6 bottles lying

17% VOL

Tasting: intense color, fruity, sweet.

Serving temperature: 16 °C

Gastronomic alliance: cheese and desserts

Oenologist: Hisham Geagea