



BODEGAS FORCADA

*Vinedos Alta Montaña*

## FLOR <sup>D</sup> BACO

**Wine type** (D.O.C.Rioja) Crianza Red

**Alcohol content** 14,50°

**Chemical test** Under organic conversion phase, it only contains sulphites.

**Wine-Making process:** Manual harvest. De-stemmed grapes. Pre-fermentation maceration in stainless steel tanks at 5°. Fermentation at 25° for 10 days. Maceration with skins for colour extraction for 10 days.

**Ageing:** 12 months in almost new American and French oak barrels.

**Grape variety:** 85% tempranillo, 10% grenache, 5% graciano

**Recommended serving temperature:** 16-18 degrees Celsius

**Vineyards** (3%) Up to 90 years old, located at an altitude of 800 metres within the biosphere reserve.

### Tasting notes

- Intense bigarreau cherry red color, clean and bright, with slight brick hues.
- Intense, spicy aromas, ripe fruit well combined with aging roasted flavors, chocolate, very complex.
- The impression in the mouth is pleasant and well structured, with good balance between fruit and roasted flavors, vanilla, balsamic hues, and a great fruit candy final sensation.

**Bottle** - Ean 13 Bottle: 8437004010209  
- Height: 314 mm  
- Capacity: 750 ml  
- Weight: 1,300 grams



CNO. CARNANZÚN, 9 T.+ 34 941 175 706 · F. + 34 941 175 706 · 26527 · RINCÓN DE OLIVEDO · LA RIOJA

WWW.BODEGASFORCADA.COM