

BODEGAS FORCADA



FLORD BACO

Wine type: (D.O.C.Rioja) Young Red

Alcohol content: 14°

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 22° for 10 days.

Ageing: No

Grape variety: 80% tempranillo, 20% grenache

Recommended serving temperature: 14-16 degrees

Celsius

Vineyards: (5%)Up to 50 years old at an altitude 600-700 metres inside a biosphere reserve.

Tasting notes: - Red cherry color with maroon rim, clean and bright. - Intense fruit aromas reminding of strawberry, blackberry, cherry and licorice. - The impression in the mouth is fresh and fruity, leaving fruity sensations combined with hints of herbs such as thyme, rosemary ...

Bottle: - Height: 300 mm
- Capacity: 750 ml
- Weight: 1,250 grams

Price 2,40 Euros EXW



