

DATA SHEET



Protected Designation
of Origin JUMILLA.
MURCIA. SPAIN



Aging 2016
This wine has been made with a twelve-month aging in French oak barrels, the mixture of these three varieties makes this a special, different wine... its unmistakable flavor will always make you remember the first time.

La Primera

CRIANZA 2016

Monastrell
Cabernet Sauvignon
Syrah



GRAPES VARIETIES

MONASTRELL / CABERNET SAUVIGNON / SYRAH

TASTING NOTES

View: Intense cherry red with good intensity. **Nose:** Smoked aromas, along with spicy notes, pepper, cloves, coffee, typical of aging in new French oak barrels. **Mouth:** Soft and pleasant tannin, which gives it elegance. Good persistence in the mouth.

Winemaking

Maceration-fermentation in stainless steel tanks at a controlled temperature. After malolactic fermentation and aging for 12 months in new French oak barrels, it has remained in stainless steel tanks, after bottling it remains a few months in the bottle, rounding itself out.

GRADUATION Alcohol: 14,5%

OPTIMAL SERVICE TEMPERATURE

Between 16°C y 18°C

PAIRING

Perfect accompaniment to red and white meats, roasts, cold cuts, cheeses, stews, pasta and grilled vegetables. Excellent with all kinds of fish. It is recommended to taste it quietly and appreciate its evolution during the pairing.

**A wine not to
forget
"The first" time**

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