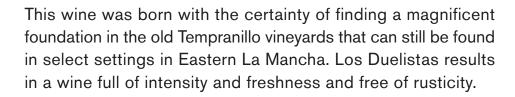


LOS DUELISTAS

Producer: Constantes Vitales

D.O.: Tierra de Castilla

Vintage: 2014



Color: Red

Varieties: 90% Tempranillo, 10% Graciano

Maturation Process: Fermented in stainless steel tanks

Aging Time: 4 months in French oak barrels

Alcohol %: 13.2

TASTING NOTE

Intense with nuances of red fruits, toasty notes and hints of scrub herbs. On the palate, this red wine is fleshy, fresh, with delicate tannins.

FOOD PAIRING

Charcuterie, Goat cheese, Grilled spring vegetables, Poultry

