



## Vina Urbezo Cariñena – Organic wine



### Region

Spain, Aragon, Cariñena

### Varieties:

Garnacha,, Tempranillo and Shiraz.

### The land:

The microclimate, the stony soil and the flora and winds of the Sierra de Algairén are essential for the vineyards to reach their full potential in the Paraje URBEZO, obtaining low yields of excellent quality and organic wines with great expression.

### Process:

Varietal carbonic maceration. Temperature controlled fermentation at 26°C for 12 days.

### Tasting notes:

Intense, ripe cherry colour with hints of violet and purple.

Red and black fruit aromas, raspberry, blackberry, cherries and plums. Fresh wild flowers notes, touch of balsamic herbs and liquorice.

Smooth entry and very pleasant in the mouth. Well structured, velvety and wonderfully balanced. Complex, elegant with a nice finish and a long aftertaste.

### Serving suggestions:

Paellas and “Fideuá” with chicken in a bell pepper and tomato sauce with pine nut aioli, smoked cod carpaccio, foie gras, red meat, roasts, cheese and seasoned fish. Best served at 15-17 °C.

14 % alc./vol.

Guía Peñín - Spain:  
89 points



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