Paniza
bodegas

FÁBULA DE PANIZA CARIÑENA 2022

D.O.P. CARIÑENA

ALCOHOL
14,5% VOL.
VARIETIES
100% Cariñena

TERROIR

2.800 hectares at 700 meters altitude located in Cariñena Designation of Origin. Hilly terrain at base of the Iberian Mountains. Soils composed of schist, chalk, loams and red clays.

TASTING NOTES

Ruby intense. Maximum varietal expression with aromas of wild strawberries, blackberries and hints of mountain herbs. Structured on the palate, good acidity, will well defined tannins. Candied red fruit aroma with subtle spicy notes.

PAIRING

Appropriate wine for stews, roast meats, seasoned rices and pasta with sauce. Serve between 53-59 degrees.

VINIFICATION

Light fermentation takes place in stainless steel tanks, with an exhaustive control of its development. In our constant search for improvement, we have created this complex and elegant wine. This exclusive wine, made with care and finesse is a true representation of traditional winemaking.

BODEGAS PANIZA
CRTA. ZARAGOZA - VALENCIA, KM 53 · 50480 · PANIZA · ZARAGOZA · ESPAÑA
tfno.: +34 976 622 515 | fax: +34 976 622 958
info@bodegaspaniza.com
www.bodegaspaniza.com