Paniza
bodegas

FÁBULA DE PANIZA GARNACHA 2022

D.O.P. CARIÑENA

ALCOHOL
14,5% VOL.
VARIETIES
100% Garnacha

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

Black cherry colour with violets hues. Intense aroma of forest fruit, especially blackberries and black cherries. On tasting it is smooth, open, fleshy and well-structured.

PAIRING

Pairs well with rich hearty Mediterranean dishes.
Serve between 53-59 degrees.

VINIFICATION

Maceration for several days, fermentation in stainless steel tanks controlling their development and temperature. In our constant search for quality, we have created this wine, the best expression of our tradition and perfect example of the garnacha varietal.

BODEGAS PANIZA
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