



IBERO I²⁰¹⁹

D.O.P. CARIÑENA



ALCOHOL
13,5% VOL.



VARIETIES
Garnacha, Tempranillo & Cabernet Sauvignon

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

Cherry colour with brick-red and garnet shades. Bouquet of dried fruit, vanilla and toasted notes. An open wine, with good balance between fruit and oak-ageing, and with a persistent finish.

PAIRING

Ideal with roast vegetables, wild meat and lamb.
Serve between 60-66 degrees.

VINIFICATION

Maceration and alcoholic fermentation of each variety separately in stainless steel tanks.

After the descube and subsequent malolactic fermentation, the coupage is made, which after several racks passes into barrels for aging.



BODEGAS PANIZA

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