



# IBERO III<sup>2016</sup>

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

Brilliant garnet red with orangey hues. Complex bouquet: roast chestnuts, spices, vanilla, balsamic. On tasting, it is smooth, harmonious and elegant with subdued tannins. It has a refined finish, with notes of oak and wild red berries.

## PAIRING

An excellent match for truffles, mature cheeses, wild meat and roast 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 is subjected to various racks and goes into barrels where it ages for a long time acquiring elegance and complexity.



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