



# JABALÍ TEMPRANILLO & CABERNET<sup>2022</sup>

CERVIVA

 ALCOHOL  
14,5% VOL.  
 VARIETIES  
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

On the warm summer evenings before harvesting, the wild boar (jabalí) secretly comes into our vineyards located next to the forests of the Iberian mountains. Here amongst the old vines cultivated in slate soils it is free to choose the best grapes. Classic Tempranillo and Cabernet, a great favourite thanks to the intense aromas of blackberry jam, dark plums and chocolate, hints of herbs, full in the mouth with an expressive, cheerful finish.

## PAIRING

Perfect pairing to appetizers and red meats. Serve between 53-59 degrees.

## VINIFICATION

Alcoholic fermentation in stainless steel tanks. After descube and subsequent malolactic fermentation, the coupage is made. Prior to bottling, the wine is stabilized and filtered leaving it in optimal condition.



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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