Paniza
bodegas

JABALÍ GARNACHA &CABERNET 2022

CERVIVA

ALCOHOL
14% VOL.
VARIETIES
Garnacha & 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 Cordillera Ibérica. Here amongst the old vines cultivated in slate soils it is free to choose the best grapes, such as Garnacha & Cabernet, used to create our rosé, a vivacious, full-tasting wine with aromas of raspberries, strawberries, rose petals and hints of cherry.

PAIRING

Perfect companion of salads, pastas and rice. Also ideal with vegetables, sausages, fish and seafood. Serve between 50-56 degrees.

VINIFICATION

After destemming, the grapes go directly to the press, where a maceration is made to extract the best aromas. The must is fermented in stainless steel tanks. After descube and subsequent malolactic fermentation, the blend is made. The wine is stabilized and filtered leaving it in an optimal state for bottling.

BODEGAS PANIZA
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