

### SOIL:

Central inland area with the unique Mediterranean Climate, combining dry summers with cold winters and dry wind. The vineyard is located at 722 meters above sea level (chalky, shallow soils).

### WINEMAKING:

During the growing season, grapes develop elegant aromas and flavours until ripe, when they are picked up from the vine. Once in the winery, grapes are pressed to obtain the must, which is poured into soaking tanks. Then, the alcoholic fermentation begins, transforming sugar into alcohol. Once finished, the wine is filtered, mixed with citrus juices. Cinnamon, cloves, aniseed, orange peelings and sugar are added to the mix, and it is finally ready to be bottled.

### TASTING NOTES:

This is a wine cocktail produced with high quality grapes.

- **SIGHT:** Intense red grape color.
- **AROMA:** Sweet aroma with notes of cinnamon, toast and fruit.
- **TASTE:** Sweet and rich taste with touches of fruits and spices

### CONSUMPTION ADVICE:

This traditional drink is recommended on its own, as well as with cakes and biscuits. In some cultures, it is served hot during wintertime.

### SERVING TEMPERATURE:

Served between 15° and 18°C.

### ALCOHOL VOLUME:

8%