



# **FLOR DE MORCA**





# **FLOR DE MORCA 2022**

#### **TYPF**

Red wine

#### **GRAPE VARIETIES**

Garnacha

# **VINIFICATION**

Maceration and fermentation in stainless steel tanks at a controlled temperature. After malolactic fermentation the wine has remained in stainless steel tanks until bottled.

### **TASTING NOTES**

Intense and bright red cherry color with purple reflections. Good aromatic intensity, fluent in red fruits with smoked cocoa and licorice notes. Enveloping and smooth entry on the palate, with a tasty and fruity development reminiscent of black fruits. Delicate and ripe tannins with a very persistent and fresh finish.

# **FOOD PAIRINGS**

Ideal to pair with rice, pasta, vegetables, mushrooms, pork meat, white or red meat with sauce, cold cuts and fresh or semi-cured cheeses.

#### **WINE STORAGE**

It is recommended to store this wine in places devoid of foreign odors with a temperature not exceeding 18 °C and a controlled humidity.

# **SERVING TEMPERATURE**

To fully enjoy this wine, the temperature must be between 15 °C and 18 °C.

UPC: 851115002812

CASE SCC: 10851115002819



750 ml

Contains sulfites.

This product is not recommended for certain risk groups such as children, pregnant women and people allergic to sulfites. Product suitable for vegans.

Moderate use of this product is recommended

GUIA PEÑIN 2023 90 POINTS

JAMES SUCKLING 2022 90 POINTS

WINE ADVOCATE 2021 91 POINTS