



VIÑAS FAMILIA
GIL
FAMILY ESTATES

FLOR DE MORCA



Bodegas Morca
D.O.P. Campo de Borja



FLOR DE MORCA 2023

TYPE

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