



VIÑAS FAMILIA
GIL
FAMILY ESTATES

MORCA



Bodegas Morca
D.O.P. Campo de Borja



MORCA 2022

TYPE

Red wine

GRAPE VARIETIES

Garnacha

VINIFICATION

Bodegas Morca is located in the village of Borja, in the province of Zaragoza. The grapes of Garnacha from small plots with low yields are hand-picked and fermented separately in small vats, then transferred into French oak barrels to complete the malolactic fermentation process. The wine spends 18 months of maturing and then every barrel is tasted and after a very strict selection we obtain a limited production of this exclusive wine.

TASTING NOTES

This opaque purple wine exhibits voluptuous yet precise aromas of cherries and ripe plums, framed by cedar and spice. On the palate it offers high concentration with an intense taste of red fruit jam. The finely integrated tannins provide a long and persistent finish.

FOOD PAIRINGS

Ideal to pair with pasta, meat stews, long-curing cheeses, cold cuts, roasted red meats, barbeques, game meat.

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. The bottles should be stored horizontally, being the cork in contact with the wine, thus favoring a perfect closure and preventing oxidation.

SERVING TEMPERATURE

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

UPC: 851115002737

CASE SCC: 20851115002731



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 2021
94 POINTS

GUIA PEÑIN 2020
95 POINTS

GUIA PEÑIN 2019
95 POINTS