



VIÑAS FAMILIA
GIL
FAMILY ESTATES

TOURAN



Bodegas Morca
D.O.P. Campo de Borja



TOURAN 2021

TYPE

Red wine

GRAPE VARIETIES

Garnacha

VINIFICATION

Bodegas Morca is located in the village of Borja, in the province of Zaragoza. Hand-picked grapes of Garnacha from small plots with low yields are fermented separately in small vats, then transferred into French oak barrels to complete the malolactic fermentation and aging process for 20 months. Every barrel obtained from the vineyards of Tourán is tasted and after a very strict selection we obtain a limited production of this exclusive wine.

TASTING NOTES

Nose with tons of black and blue fruit, crushed blackberries, blueberries, sweet vanilla, toasted oak, baking spice and licorice. The full, lush body has nicely integrated chewy tannin and sufficient acid to balance the sweet fruit. The palate offers a ton of black plum, blackberry, licorice, black pepper, graphite and cinnamon.

FOOD PAIRINGS

Pasta, old aged cheeses, cuts of beef, pork chops, roast duckling, lamb shanks, barbecue, stews.

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: 851115002829

CASE SCC: 30851115002820



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
95 POINTS

GUIA PEÑIN 2020
95 POINTS

GUIA PEÑIN 2019
95 POINTS