



VIÑAS FAMILIA  
**GIL**  
FAMILY ESTATES

**TOURAN**



**Bodegas Morca**  
D.O.P. Campo de Borja



## **TOURAN 2022**

### **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**