

LAMUCHI WINES ZORRITOS

BONARDA 2023

APPEARANCE: Striking intense reds with brilliant reflections stand out in the glass. Clarity and cleanliness make up the attractive visual aspect, denoting youth and chromatic vivacity. Excellent first impression, which also demonstrates an incredible association with its vintage.

AROMA: Its aromatic profile is delicious, exotic and captivating. Explosion of fresh red and black fruits, among which cherries, blackberries, strawberries and blueberries stand out. Then, there is a touch of soft herbs and delicate spices such as white pepper, menthol, eucalyptus, thus combining a set of sensations that provide freshness and elegance. Tempting and inviting to drink.

TASTE: The first palate is appetizing, pleasant, juicy and very tasty. As the wine progresses, the mouth fills with fruits with exquisite ripeness, which, together with their silky tannins and refreshing textures, complement a wonderful finish, leaving a refined and satisfying aftertaste.

OVERALL EVALUATION: Expressive, charming and elegant. A Bonarda faithful to its varietal style, it reflects nobility and sensory clarity. Seduces and gratifies. Ideal to discover and enjoy its origin and its freshness.

AGING: Being a young exponent, it is recommended to enjoy it within 5 years from the harvest. It can be stored, always in correct conditions of light, temperature and humidity.

FOOD PAIRING: Infinite alternatives can be considered and enjoyed with this wine. Always keep in mind tasty foods, of various cooking, cold dishes, accept many gastronomic challenges, among many, fried meat pies, green salad, grilled meats, risottos, and why not, a brownie as a dessert option. Let's not also forget the pleasure of being able to enjoy it in moments of relaxation, reading, next to the TV or simply a shared chat.

TEMPERATURE: According to its characteristics, it is recommended to take care of its temperature, therefore, it is suggested to serve it between 13 and 14 Celsius degrees for its best enjoyment.