



THE GIRI

– RED –

“A Red Spanish wine and traveller. This young with flying colors and multifaceted will delight the youngest drinkers at informal meetings.”

GRAPES: Made using red grapes from Spain

HARVEST: Grapes harvested from several plots, harvested by hand and also using mechanical harvesters.

ELABORATION: Made following the traditional method of red winemaking. We proceed to destem the harvest before pressing.

FERMENTACIÓN:

· Alcoholic Fermentation: It ferments at controlled temperature set at 25-28°C in stainless steel tanks of 25.000 liters of capacity, using an automatic controlled system for pumping over, favoring the extraction of fruity aromas and color.

· Malolactic Fermentation: Conducted in stainless steel tanks on its fine lees.

TASTING NOTES: Deep red cherry color, with claret hues, showing its youth. Very fruity aromas typical of young wines. Pairs perfectly with mediterranean dishes, stews and hard cheese.

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