

GARCIA CARRION

SINCE 1890

PATA NEGRA



Region with an enormous viticultural vocation. The dryness is characteristic of its micro-climate, with sandy-clay soils of a reddish-brown color, poor in organic content and rich in limestone and chalk.



ROBLE 2022



60% Tempranillo + 25% Cabernet Sauvignon + 15% Petit Verdot

13,5% Vol.

2 months in oak barrels

TASTING NOTES



It shows an appealing red cherry color with violet hints, along with aromas of red fruit with a touch of sweet vanilla, thanks to its time in the barrel. On the palate, it is greedy, tasty and intense.

FOOD PAIRING



Perfect with Spanish ham and cheese, as well as roasted meat and grilled vegetables.

Best served at 16°C



We recommend drinking it during the current year to take advantage of its full potential.