

GARCIA CARRION

SINCE 1890

PATA NEGRA

 Valdepeñas
Denominación de Origen

Valdepeñas is formed by limestone, sandy, and gypsum terrain. Soils poor in organic matter that cause water stress leading to low production and good maturation. The continental climate with scarce rainfall and a thermal oscillation of 40-10°C.



RESERVADO 2014



100% Tempranillo

13% Vol.

24 months in French oak barrels



TASTING NOTES

Granet-ruby color of medium intensity. Intense aromas of red fruit, with a vanilla and mineral touch and a balsamic background. Very varietal expression, balanced acidity and velvety on the palate.



FOOD PAIRING

Perfect with tapas, red meats and cheese desserts.



Best served at 15 - 16°C