

# MARIONETTE

2020

MONASTRELL  
SYRAH



Vegan

## Vinification

The harvest is manual and is carried out at the optimum moment of ripening of the grape in early autumn. Each of two varieties is fermented separately in stainless steel tanks for approximately 10 days. Comprehensive daily temperature control ranging between 24-28°C.

## Ageing

4 months in french oak barrels.

## Tasting Notes

A wine with remarkable aromas of red fruits and floral hints that complement each other perfectly with the subtle touches of wood. A round finish integrated with refreshing acidity and complex tannins.

## Food Pairing

Dishes based on meat, especially grilled, rice, cold cuts and cheeses.

Alcohol: 14,50%

Service temperature: 12/15°C

## Ratings

2020 - WINE ENTHUSIAST - 90 POINTS **BEST BUY**



	BOTTLE	BOX 6 PCS.	BOX 12 PCS.
BARCODE	843701352707 1	1 8437013527078	2 8437013527075
EUROPEAN PALLET		105	50
AMERICAN PALLET		140	70

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