



Florentino Martínez

Tanka

Author Red Wine

Variety:

- The best selection of Tempranillo grapes from the field Carasol de Valdemerque.

Production:

- Destemmed and macerated for 28 days in a stainless steel tank at controlled temperature. It is in new barrels made of russian oak for 3 years with two rackings. Later the fining and the bouquet is blended in the bottle cellar.

Tasting Note:

- Dark intense red with iridescent cherry red rim. Aroma of mature fruits from plum trees and black cherry trees turning.
- In the air to aroma of soft cedar, liquorice, coconut and cocoa. A wine with structured body, and wide and soft taste. Lasting and very clean posttaste with excellent balance of fruit and notes of crianza.
- The global sensation is of elegance, longer in mouth than in nose.

Recommended Temperature to serve:

- 16°C/18°C

Bodegas Florentino Martínez

La ermita, 33, 26311, Cordovín
bodegas@florentinomartinez.com
941418614

