



La Sima BIB 5L

TIPO DE VINO Tinto Joven
REGION Albacete
VARIEDAD DE UVA Tempranillo
COSEHA 2022

LOCALIZACION: Paraje a 700 metros de altitud con suelos franco arcillosos, orgánicamente pobres y con pluviometrías anuales de 350 mm. Con climas severos pero suavizados por la influencia Mediterránea de la zona.

NOTA DE ELABORACION: Maceración de 7 a 10 días. Fermentación controlada a 20°C con tratamiento totalmente ecológico.

NOTA DE CATA

Vista: Color violeta oscuro intenso

Nariz: Aroma frutal, fresco con notas de regaliz, fresas y frutas rojas maduras.

Gusto: Suave en boca, acidez equilibrada y taninos dulces y sabrosos.

MARIDAJE: Muy versátil para acompañar todo tipo de platos, verduras, pastas, arroces, pescados y postres. Servir entre 15º-16ºC.

WINE TYPE Red - Young
REGION Albacete
GRAPE VARIETY Tempranillo
CROP 2022

LOCATION Location at an altitude of 700m above sea level with organically poor sandy-clay soils and annual rainfalls of 350mm. The climate is severe but moderated by the influence of the neighbouring mediterranean climate.

WINEMAKER NOTES: de-stemming and squeezing of the grapes with nitrogen protection, cold pre-fermentation maceration between 10º and 15º C for 2 days and addition of selected yeasts for alcoholic fermentation for 10-15 days.

TASTING NOTES

Sight: Intense dark violet colour.

Nose: Fruity, fresh aroma with notes of liquorice, strawberries and ripe red fruits.

Taste: Soft in the mouth, balanced acidity and sweet and tasty tannins.

FOOD PAIRINGS: Very versatile to accompany all kinds of dishes, vegetables, pasta, rice, fish and desserts. Serve between 15º-16ºC.

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