



CONDADO DE HUELVA
Denominación de Origen

9 Pozas Crianza

D.O. Condado de Huelva

Grape: 75% Tempranillo & 25% Syrah

Wine made with a blend of Tempranillo and Syrah grape varieties, with a minimum of 12 months in American oak barrels and 12 months in bottle rounding.

Colour: dark cherry with ocher trim.

Aroma: Ripe black fruit, with hints of vanilla oak, cinnamon and roasted hints, spicy, balsamic and chocolate aftertaste.

Palate: rich and mineral, roasted and creamy, with ripe sweet tannins, with notes of cocoa, warm and spirited, well structured aftertaste.

This wine has been raised and rounded in our old underground "Cava", unique in our DO, built in the ancient wine deposits of our cellar, what ensures a constant cool temperature throughout the year, and allows us to produce an outstanding red wine, reference within our region.

Suitable for meats, game, cured cheeses and pates.

erve at 18-20°C
Cont. 75cl
Alc.14%

Bottles per case: 6
Cases per pallet: 100

