



CONDADO DE HUELVA
Denominación de Origen

9 Pozas Roble

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 4 months in American oak barrels and 6 months in bottle rounding.

Colour: cherry red with garnet trim.

Aroma: Ripe red fruit accompanied by spicy notes, very well assembled, creamy oak and roasted aftertaste.

Palate: fruity and roasted, ripe tannins, it is spicy and meaty at the same time, with notes of cocoa fine mineral is very well balanced palate.

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

Serve at 18-20°C
Cont. 75cl
Alc.13%

Bottles per case: 12
Cases per pallet: 100

