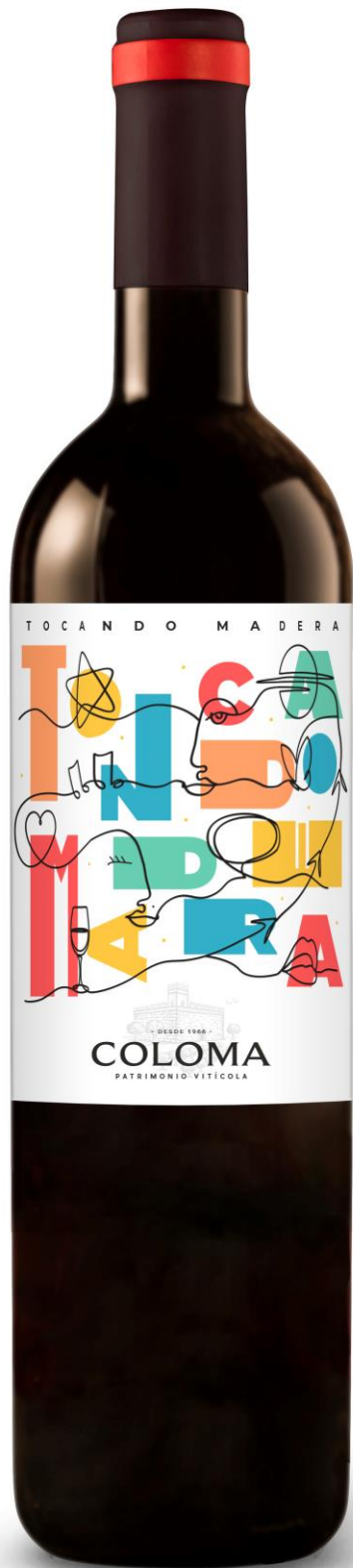


- DESDE 1966 -

COLOMA

PATRIMONIO VITÍCOLA



COLOMA TOCANDO MADERA 2021

Varietals: Pinot Noir, Garnacha Tintorera

Appellation: Vino de la Tierra de Extremadura, sub-region Ribera Baja del Guadiana.

Winemaking: Harvested between the middle and the end of August. Red vinification on skins at 25°C for 10 days. 100% free-run juice. Aged 3 months in American oak barrels.

Tasting Notes: Attractive and intense purple red color. It offers outstanding, ripe red fruit aromas of blackberry and notes of raspberry yogurt. On the palate it is juicy, wide and elegant with an embodying silkiness that brings in soft, velvety tannins revealing a well balanced wine suitable for any occasion.

Wine pairing: Wine perfect for marinated meat, barbecue and foie, as well as cheese and sauce dishes.

14.5% Alc.