

- DESDE 1966 -

COLOMA

PATRIMONIO VITÍCOLA



COLOMA CUVÉE 2020

Varieties: Garnacha, Syrah, Pinot Noir.

Appellation: VDT Extremadura, sub-region Ribera Baja del Guadiana.

Soil: Located near the river Guadiana, it is therefore of alluvial, sandy, stony and clayey silt origin, fresh, deep and fertile with good water retention. Altitude around 300 meters above sea level.

Winemaking: Hand harvested. Red vinification at 25-28°C with skin contact for 15 days.

Tasting Notes: Young and fresh purple colored red wine. On the nose, aromas of blackberry, violet and peppers. Full fruity taste and well balance.

14% Alc.

“Deepish cherry red. Smoky, rich black fruit, more obviously Syrah in its perfume – peppery – then more floral and red-fruited on the palate as it opens. Chewy and generous, and highlighting the fruit not the winemaking. A hint of smoky bacon adding a savoury edge on the finish. Fine tannins are definite but smoothed, leaving room for the fruit but giving a good structure for food. (JH)



Jancis Robinson
JancisRobinson.com

16/20