

INFILTRADO



TYPE: Young red

VARIETIES: 50% Syrah
40 % Monastrell - 10 % Garnacha

PRODUCTION: Each variety is hand-harvested separately with the bunches selected both in the vineyard and the winery. Cold maceration in stainless steel vats for 2 days. After the bleeding that precedes the separation of the liquid from the solid matter, the fermentation is completed in stainless steel vats at temperatures not exceeding 25°C.

TASTING NOTES: Displays an attractive purplish colour with intense aromas of red fruit and sweets, with hints of new wood and white spices. Very fresh in the mouth with a burst of youth and natural flavour.

The exclusive design of this bottle, which acts as a decanter, delivers a unique experience, as close as possible to tasting the wine straight from the vat in the winery, with the advantage that the natural sediments of the unfiltered wine are prevented from reaching the glass. This allows us to keep all its integrity and properties intact, enjoying a wine in its purest and original state, which becomes its main attribute. It should be served slowly.



HACIENDA DEL CARCHE
B O D E G A S

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