



Carlos Plaza Joven



Region: I.G.P. Vino de la Tierra de Extremadura.

Grape Composition: Tempranillo 90% / Syrah 10%.

Alcoholic Degree: 13,5°

Soil: Reddish Clay.

TASTING NOTES:

Appearance: Carlos Plaza Joven has an intense cherry colour with vivid beautiful violet hint. Intense and clean.

Nose: Expressive nose, it first comes to us the evident youth by means of earthy black fruit aromas, strawberry and raspberry, violets and even sweets reminds of jelly. Nice nuances of fresh green herbs. As you keep on tasting, other interesting notes appear, such as liquorice and hints of mint. Fresh and fruity aftertaste that makes you drink more and more.

Palate: It is a fresh and easy drinking wine. Subtle, smooth and amiable. Juicy fruity flavours integrated with firm tannins.

Recommendation of food pairing:

A wine to enjoy on any occasion, with a nice food or on its own. Just relaxing at the end of the day, watching television or reading a book with an aperitif. With a lunch or an informal dinner. We have tasted with tapas or antipasto, "jamón", salami and all kind of cold meats, soft cheese and pâté.

It matches perfectly with red and white meats on the barbecue or with roasted chicken.

With pasta and pizza makes a unbeatable pair. Fresh and easy with mushrooms and other vegetables.

Recommended service temperature: 14°-16°