



Carlos Plaza Selección



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

Grape Composition: Blend of Tempranillo 70%, Syrah 15% and Merlot 15%.

Ageing: 6 months in French and American oak barrels, plus 18 months rounding in the bottle.

Alcoholic Degree: 13.5%

Soil: Reddish Clay.

TASTING NOTES:

Appearance: Carlos Plaza shows an intense cherry colour with purple and garnet hints. Clean and shining.

Nose: Intense and elegant nose. First, aromas of quite mature red fruits. Afterwards, you can notice the subtle aromas provided by the stay in the barrel. Vanilla, cacao and some toasted and spicy hints. Rich in aromas partly due to the use of the two different barrels.

Palate: Nice and amiable entry in the mouth. Well-balanced, soft, ripe tannins and delicious notes of liquorice and coffee liquor. Good persistence. It invites to keep on drinking.

Recommendation of food pairing: It matches perfectly with tapas or antipasto.

It pairs perfectly with red meat and barbecue dishes. Very nice with fish and chips, or stir-fried vegetables, among many others.

Our favourite daily pairing is with a hot stewed meat based.

Try with chocolate.

Recommended service temperature: 14°-16°.