

La LLave Roja

8 Meses



*As a child, during the warm Extremadura summers,
I would wake up early in the morning.
My first glance would always go to the place
where the "RED KEY" used to hang.*

*If the key were not there,
it would mean that my father was already working, and after a
quick breakfast I would quickly cycle to the winery.
The RED KEY symbolises my many happy memories of
the days I spent there during my childhood.*

Carlos Plaza Uñac, Winemaker

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

Grape Composition: Tempranillo 70%, Syrah 15%, Merlot 15%.

Ageing: 8 months in French oak barrels.

Alcoholic Degree: 13,5%

Soil: Reddish Clay.

TASTING NOTES:

Appearance: It shows an intense cherry colour with purple and garnet hints. Medium-body, clean and shining.

Nose: Intense and elegant. First, aromas of quite ripe fruit. Afterwards, you can notice the subtle aromas provided by the stay in the barrel. Vanilla, cacao and some toasted and spicy hints.

Palate: Nice and friendly entry in the mouth. Well-balanced, soft, ripe tannins and delicious notes of liquorice and coffee liquor. Silky texture, good persistence.

Recommendation of food pairing: It pairs perfectly with any spicy food, any kind of red meat, pork or even chicken as long as it is slightly spiced. Meats on the barbecue and roasted, as well as with lighter dishes such as tapas or antipasto, pasta, pizzas.

With a seasoned grilled vegetables.

With meat balls and meat pies.

With a great variety of cheeses, from creamy to more mature ones.

Try with chocolate.

Recommended service temperature: 14-16°.