

La LLave Roja Joven



*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 90% / Syrah 10%.

Alcoholic Degree: 13,5°

Soil: Reddish Clay

TASTING NOTE:

Appearance: It has an intense and brilliant cherry colour.

Nose: It first comes to us the evident youth by means of earthy blackfruit aromas, strawberries and raspberries, violets and even sweets reminds of jelly.

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

Recommendation of food pairing: With light tapas or even with no food. It is a fresh fruity wine perfect for everyday lunch or an informal dinner.

Goes with tapas or antipasti, charcuterie, salami, jamón ibérico of course, and all kind of cold meats, soft cheese and pâté.

Pasta and pizza, as long as has no anchovies or pineapple on it.

Mushrooms and other roasted vegetables.

Recommended service temperature: 14°-16°. Colder in summer very appropriated for barbecues.