

# MARCO REAL

## VINOS & BODEGAS



### MARCO REAL COLECCIÓN PRIVADA



#### GRAPE VARIETIES

Selected grapes from our own vineyards.



#### VINIFICATION

Wine made with selected hand-picked grapes from the Belasco family vineyards located in Sansol and Torres del Río.

#### AGEING

For 24 months between barrel and bottle rack.



#### TASTING NOTES

This wine has a deep red colour with light violet tones. In the nose we can perceive primary aromas of red fruits complemented by fine elegant hints of oak. In the mouth, it is full bodied, voluminous and intense with a great persistence. Its personality is marked by balsamic tones resulting from the aging in new barrels. The wine preserves a big quantity of fruit that combines harmonically with a nice touch of high quality oak. Its aftertaste is silky and persistent.



#### SERVING TEMPERATURE

16°C.

Bodegas Marco Real

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