

MARCO REAL

WINES & WINERIES



MARCO REAL RIBERA DEL DUERO



VARIETIES:

100% Tinta del País



VINIFICATION AND AGEING:

5 months in barrels that are 50% French oak and 50% American oak.

This wine originates from the coolest vineyards near to the banks of the Duero River. The soils are sandy loams with a small amount of gravel.



TASTING NOTES

Colour: Bright, deep cherry red.

Aroma: Intense aroma with fruity sensations of blackberries and blueberries integrated with fine wood.

Mouth: Well structured, good fruity expression in the mouth, powerful, with mature tannins.



SERVING TEMPERATURE

Recommended temperature: 12-15°C.

Bodegas Marco Real

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