

FLOR DE VICTO

CRIANZA

JR
utiel-requena
DENOMINACIÓN DE ORIGEN

Grupo
COVINAS



WINEMAKING

The grape varieties that go into this wine are carefully selected from our organic vineyards for traditional vinification and subsequent blending. The wine is then aged, gaining structure and complexity in american oak casks for a period of between 9 and 12 months.

TASTING NOTE

COLOUR	Ruby red with hints of violet and other red hues.
AROMAS	Notes of ripe fruit, dark plums, redcurrants with a clearly defined hint of toast and just a touch of menthol.
TASTE	Powerful and upfront, combining the fruit freshness with elegant notes of toast and menthol from the time in oak.

FOOD MATCH

			
Roast Chicken	Turkey	Pasta	14° to 18°

GRAPE VARIETIES

ORGANIC BOBAL 75%
ORGANIC TEMPRANILLO 25%

ABV

12,5%

AVAILABLE
FORMATS

750 ML