

CARE

TINTO SOBRE LÍAS



Varieties	75% Garnacha and 25% Syrah
Vintage	2023
Alcohol and PH	14,5% and 3,62
Volume	750 ml

Location and Climate

D.O.P CARIÑENA, Northeast of Spain. Altitude between 600-800 m, continental mediterranean climate, low rainfall, less than 400 mm per year, having as its hallmark the cold and dry wind called Cierzo. Rocky and poor soils.

Vineyard's characteristics

Trellis planting system. Traditional pruning with 4 thumbs and 2 buds, simple cordon royat system. Mixed manual and mechanical harvest during the third and fourth week of September 2023. Altitude of 600-800 m in soils rich in quartzite and clay.

Vinification

Traditional method. Fermentation is induced at 24°C with temperature control. A maceration is carried out for 8 days, thus ensuring a selective extraction of tannins and fruity compounds.

Aging

It remains on its lees for 2 months in concrete tanks with daily battonage. Aged for 2 months in 500 L French oak barrels.

Awards

GOLD in Mundus Vini 2023, 89 Points James Suckling 2022, GOLD in Grenaches du Monde 2021, Silver in Mundus Vini 2020, 91 Points Tasting Panel Magazine California, GOLD in Berliner Wine Trophy 2019 and GOLD in Concours Mondial de Bruxelles 2019.

Winemaker's impressions

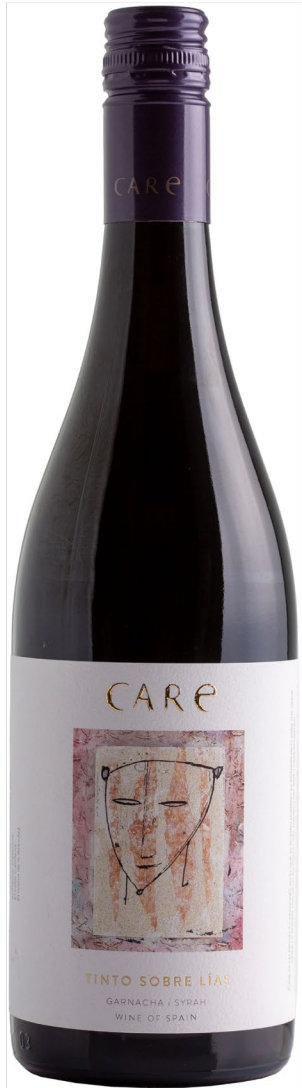
Intense black cherry color with layers of violet tones resulting in a wine with an attractive appearance. Complex nose with fragrant and ripe red and black fruit. On the palate the wine shows powerful fruit, which is perfectly balanced, full and intense. Long finish.

Service

We recommend serving at a temperature between 14° and 16°C.

Pairing

Grilled ribs and spicy dishes.



CARE

TINTO SOBRE LÍAS

CARE
TINTO SOBRE LÍAS 2023

Nuestro Care Tinto sobre lías está dominado por la Garnacha, que aporta gran expresión frutal a cereza y frambuesa, sorprendente boca aterciopelada y largo final. La variedad foránea Syrah, con la que se fusiona y con la cual reposa con sus lías, le aporta elegancia y carácter propios de un gran vino. Marida perfectamente con carnes a la brasa y platos de cuchara. Un vino con Rostro joven pero con madurez.

Our Care Tinto sobre lías is a blend of indigenous Grenache and foreign Syrah, which displays opulent red fruits with hints of blackberries and sweet spices. On the palate it is smooth and luscious, with a rich and candied finish. The wine rests with its lees and gets extra elegance and character. It is a great pairing with grilled ribs and spicy dishes. A wine with a young but mature Face.

 Garnacha-Syrah / Grenache-Syrah
  Carnes a la brasa y platos de cuchara. / Grilled ribs and spicy dishes.
  2 meses / 2 months
  14°-16°C

WWW.BODEGASCARE.COM

ESTATE GROWN AND BOTTLED
EMBOTELLADO POR BODEGAS AÑADAS S.A. | 50.400 | ESPAÑA | N.R.E. 50/42672
PRODUCT OF SPAIN | PRODUCTO DE ESPAÑA

CONTAINS SULFITES / CONTIENE SULFITOS / ENTHÄLT SULFITE / CONTIENT SULFITES / INNEHÅLLER SULFITER / INNEHÄLLER SULFITER / KURJAME VRA SULFITAI / ZAWIERA SIARCZYNY / INNEHÖLLER SULPHITES / SISÄLTÄÄ SULFITTEJA / BEVÄT SULFETEN


75cl | 14,5%Vol
 VINO VARIETAL DE ESPAÑA
 VINO TINTO

 **VEGAN FRIENDLY**
 **ECO - PROWINE**

 8 437003 701399

Logistics

	Europallet (120x80cm)	American pallet (120x100cm)
Bottle dimensions (296 x 80,3 cm)	Layers: 5	Layers: 5
Bottle weight: 1,2 kg	Cases/pallet: 105	Cases/pallet: 140
Bottles per case: 6	Bottles/pallet: 630	Bottles/pallet: 840
Case dimensions: (252 x 168 x 305 mm)	Height: 1,66 m	Height: 1,66 m
Case weight: 7,2 kg	Weight: 779 kg	Weight: 1031 kg

Bodegas Care - Bodegas Añadas S.A.
 Carretera Aguarón Km. 47,100, 50400 Cariñena, Zaragoza. Spain.
 +34 976 79 30 16 - www.bodegascare.com - bodega@bodegascare.com