

Our red tempranillo made in new French and American oak barrels.



Roble

CRIANZA RED WINE MASET DEL LLEÓ

PROMISING START

Our red made from tempranillo grapes is produced through intense aging in new French and American oak barrels. The use of new barrels, in place of old, allows for a quicker transfer of aromas and tannins to the wine. This traditional production process provides us with a fruity, energetic wine with nuanced toasty characteristics from its intense time in the barrel.

-  Maset del Lleó
-  DO Catalunya
-  Tempranillo
-  Ageing in barrel
-  13,5 % vol.
-  14 - 16 °C
-  75 cl
-  03742

TASTING NOTES

Picota cherry-red in colour. Delicate aromas of ripe red fruits (redcurrant and cherry) with toasty, spiced (almond and nutmeg) aspects. On the palate it's fruity, with well-structured tannins and a fresh, persistent endnote.

PAIRING



FAMILY WINE GROUP

Quality & Tradition since 1777

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