



MGH WINES GROUP

Senda / Negra

Garnacha Tintorera Old Vines

"Senda Negra" takes its name from the unpaved road between the vineyard and winery in Almansa, Spain. The road is dyed black from fallen grapes over time. This wine is produced from the grape variety Garnacha Tintorera which has both red skin and red pulp, as a result the juice is very dark, almost black. This dark red wine is full bodied, fruity, and very soft after spending 12 months in a mix of small and large oak barrels.

TASTING NOTES

APPEARANCE

Cherry colour opaque.

SMELL

Powerful aroma, with character, ripe fruit, spirituous, sweet spices, reminiscent of red berries, aromas of toasted balsamic and roasted, vanilla, smoked marked ends

PALATE

Mouth powerful, tasty, fleshy, complex, concentrated.

CONSUMPTION TEMPERATURE

Its service temperature is between 15° and 17°

TECHNICAL FILE

Type of wine: Red wine aged 12 months in (French 75% American 25%) oak casks.

Grape Variety: 100% Old Vines Garnacha Tintorera with more than 50 years old grown ecologically at 900 m above sea level

DO: Almansa

Alcohol: 14 %

Vinification:

This wine makes the malolactic fermentation in brand new (French 75% American 25%) oak cask aged for 12 months.



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export@mghwines.com

+34 986 224 640