Blend

Kingpin

The Kingpin governs his realm with an absolute authority. Drawn from the shadows by the seductive charms of a well-chosen wine, a relaxed bearing belies his formidable power. In this wine the Kingpin meets his match: a richly fuited smoothe red with oodles of luscious dark berry flavours and just a touch of oaky vanilla.

VIVINO 4.0

Region

Blend is the new trend in the world of wine. These wines are made with different grapes of distinct vines, either for its regionality or for its variety. This characterizes them as unique wines with their own identity, in which the art of making wine is represented.

VARIETY
Tempranillo and Syrah.

STYLE
Still Wine

ALCOHOL GRADUATION
13.5%

SERVING TEMPERATURE
Between 15 and 18 ºC.

Tasting Notes

Cherry red color, medium-high layer and compact edging. Aromatic, elegant with good intensity. Memories of ripe black fruit, scrubland, balsamic. Background with touches of noble leather and vanilla. In the mouth it is complex, broad, alive. In the mouth, the fruity, mineral notes stand out, on fine sensations of cocoa. Persistent and elegant finish.

Food Pairing

Delicious if drunk on its own or perfect with pizza, risotto, roast or cheese.

Technical Information

The object of the coupage is to obtain a different and special wine, using the Tempranillo and Syrah varieties of the Spanish viticultural origins, which provide their own particularities.
The grapes come from old vines and are collected manually. The vinifications are made in stainless steel tanks for 10-14 days with controlled temperatures of 26-28ºC. The wine remains in American oak barrels for 3-4 months until the end of the malolactic fermentation. After determining the mixture and the wines are assembled.