



Blend

Mucho Mas Red Blend

A quality wine, reduced to its very essence, eliminating all that is insignificant and insubstantial. Just the very essence of wine.



vivino

4.2



Region

Blend is the new trend in the world of wine. These wines are made with different grapes of distinct vines, selected either for their regionality or for their 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

14%

SERVING TEMPERATURE

Best served between 15 and 18 °C

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

Ideal wine to accompany tapas and appetizers, cured cheeses, lean meats and game dishes.

Technical Information

The object of the coupage is to obtain a different and special wine, using the Tempranillo and Syrah varieties of several 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 26-28°C. 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.

Awards

GOLD

2022 Berliner Wine Trophy: Mucho Más

2022 Gilbert & Gaillard: Mucho Más

2022 AWC Vienna: Mucho Más

2021 Mundus Vini summer: Mucho Más

2021 Sakura Wine Awards: Mucho Más

2021 Frankfurt International Trophy: Mucho Más

2021 China Wine&Spirits Awards Best Value: Mucho Más

SILVER

2022 Mundus Vini: Mucho Más

2022 Concurso de Vinos del Casino de Madrid: Mucho Más

2022 The Drinks Business & The Spirits Business Autumn Tasting: Mucho Más