

Mucho Más Gold



Blend

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Mucho Más Gold, the top wine in our range, is the result of a new blend made with the Spanish grape par excellence: the Tempranillo variety. We have scoured the various wine-growing areas of northern Spain to select the perfect vineyards that give life to this premium and exclusive wine. Our commitment to exceptional quality is reflected at every stage of its production.

Mucho Más Gold pays homage to the rich winemaking tradition and sets an exciting new benchmark in our already successful range.

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

STYLE
Still wine

ALCOHOL GRADUATION
14%

SERVING TEMPERATURE
14°C – 16°C

Tasting Notes

Very intense cherry red with hints of ruby. Entry is powerful and fresh. Enveloping and sweet mid palate with fruity and spicy notes. Rich tannins and very good acidity. A fine and elegant wine. Intense and complex on the palate, it has prominent aromas of red and black fruit, balanced with fine toasted notes. Very consistent balsamic base on mineral notes.

Food Pairing

Ideal pairing with tapas and appetizers, mature cheeses, stews.

Technical Information

Our skilled winemakers have artfully combined the distinct features of Tempranillo from various terroirs to highlight its characteristic fruit balance, and then aged the wine for months in American oak barrels to give a complex and pleasurable complexity and structure.