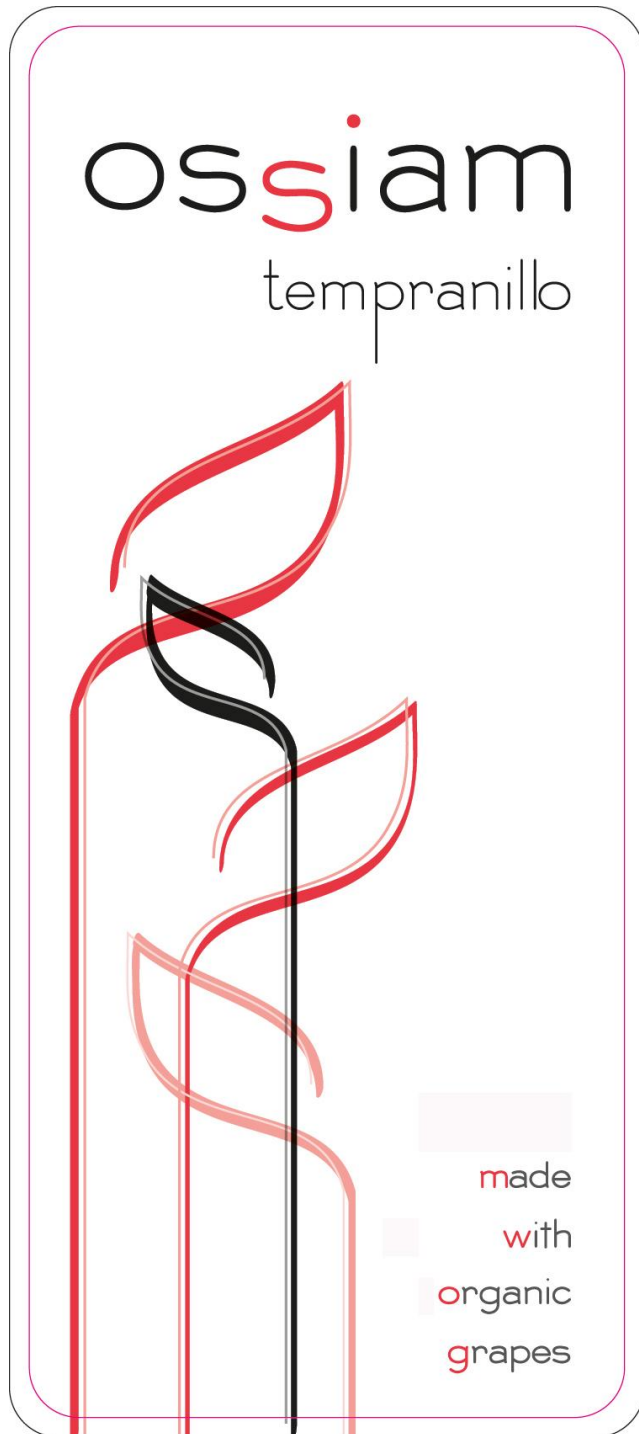


# Ossiam Red



## Technical Details

- > **Appellation:** D.O. Utiel-Requena
- > **Alcohol:** 13.5% vol
- > **Residual sugar:** 0.5 g/L
- > **Varieties:** Tempranillo
- > **Serving temperature:** 57 - 60° F
- > **Certified Organic and Vegan**

## Winemaking

- > **Fermentation:** Upon arrival at the cellar, the grapes are cooled to delay fermentation. Alcoholic fermentation is done in a temperature controlled environment and the malolactic fermentation is done in stainless steel vats. The fining, stabilization and filtering is carried out before bottling.

## Tasting Notes

- > **Appearance:** Cherry red colour with light purple glints.
- > **Nose:** Intense aromas of fruit, such as cherries and plums.
- > **Palate:** Clean on the palate with wild red berry fruit coming through. Fresh and fruity with a long and elegant finish.

## Pairing

- > Excellent with all sorts of tapas, pasta, charcuterie, light meat cuts and barbeques.