

CANALLAS RED

“ DARING SOULS ”



D.O.P. VALENCIA

VARIETIES

50% Tempranillo and 50% Monastrell



VINEYARDS AND SOIL

Grown in vineyards, that are upwards of thirty years old, consisting of clay/limestone soils situated in Font de La Figuera, at an altitude of 600m.



OAK BARRELS

4 months in American oak barrels.



WINEMAKER'S TASTING NOTES

Cherry red colour. On the nose; fresh and mature fruit notes prevail with hints of vanilla and cocoa. On the palate; it's juicy, ample, elegant and with a good balance between the spicy flavours of the barrel and the fruity character of the young Tempranillo. Serve between 12° and 16°C .



PAIRING SUGGESTIONS

Canallas is perfect for drinking with friends. accompanying starters, and with all types of pasta and stews.



TECHNICAL DATA

pH 3,72
Total Acidity : 5g/L
Residual Sugar : <4
Alc: 13% Vol.



PALLET

Format : 0,75
Box Bottles : 6
Pallet Bottles : 750

Canallas is a red with 50% young Tempranillo and 50% Monastrell, finetuned in barrels. With an unashamedly young attitude.

A wine recommended as much for improvised aperitifs, as for those lunches that turn into suppers. The ideal partner to take with you to an unexpected dinner.

Did you know? The label was designed by the agency KIDS inspired by the latest urban murals and street art.