




OZU
 PREMIUM CUVÉE
 2020
 RED WINE



 35% Cabernet Sauvignon.
 34% Merlot.
 31% Tempranillo.


 October 2020.


 Separate harvest of the different varieties in October. Fermentation at 26°C to keep the aromas of each grape variety.


 French Oak Barrels, aged for 12 months.

 16°C - 18°C. (60° - 65° F)

 Ruby red color.

 On the nose, it shows red fruits and wild fruits aromas, with spicy notes.

 Elegant, round and fresh on the palate.

 Red meat, game, tuna, any kind of cheeses, risottos and black chocolate.

