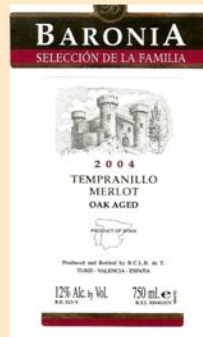


BARONIA
SELECCIÓN DE LA FAMILIA
Oak aged



VINEYARDS: 80% Tempranillo + 20% Merlot

ORIGIN: VALENCIA

COLOR: .Cherry red colour, very clean and brilliant.

AROMA: Very complex with a wide range of aromas (cherry, plums and blackcurrant) and spicy aromas (cinnamon).

TASTE: Soft, fruity and good structure. Very well rounded with reminiscences to fruity aromas and dark brown shades. Velvety and persistent finish.

ALCOHOL: 12% by VOL

BOTTLE CAPACITY.: 75 cl Bordeaux Gran Tradición.

NUMBER OF BOTTLES x Case: 12

NUMBER OF CASES x PALLET: 60

BOX DIMMENSIONS: Height- 31cm X Width-32cm x Lenght-24,5

PRODUCTION: *Baronia Selección de la Familia* is a top quality wine which highlights the characteristics of both grape varieties, Tempranillo and Merlot. The grapes were grown, under ideal conditions, in the hills surrounding Valencia and the wine is made at the *La Baronia de Turis winery* in Turis. It has an intense cherry color and an expressive bouquet of blackberries. The wine was aged for two months in new American oak barrels giving added layers of soft vanilla and fruity aromas mixed with delicate hints of oak. The acidity and the tannins are well balanced. In the end the winemaker achieves his goal; a wonderful wine which expresses these two marvellous grape varieties.

Drink *Baronia Selección de la Familia* with Mediterranean dishes, spicy food, meat, game and cured cheese. It should be served at 18° C

