

Arbre Negre

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Country of origin:	Spain
Region:	Vd Tierra Mallorca
Grapes:	Callet, Tempranillo, Merlot and Cabernet
Content of bottle:	0,75 l
Type:	12 months in French and American barrels
Alcohol:	14,5 %
Acidity:	6 g/l
Residual sugar:	0'01 g/l
Cap:	natural cork

Tasting notes:

Radiant pomegranate red. Intense and persistent berry and spice (pepper and clove) aromas. Almondshell aftertaste. Delicate and persitant on the palate, currant and blackberry aromas with pleasant acidity.

100% Mallorca!

Serve at: 16-18° C

Goes well with meat, stews, rice dishes, cheese and iberian sausages.