



FINCA VALONGA

desde 1931



SELECCIÓN TRES TERESAS

Vintage	2015	
Grapes	Garnacha, Tempranillo and Syrah	
Grapes origin	Finca Valonga vineyards	
Winemaking	Cold pre fermentation during 5 days at 9°C Fermentation in inox tanks at 28°C with its skins during 15 days	
Crianza	6 months in french american french oak barrel	
Tasting note	Attractive red cherry color with purple hints and layers. Clean and intense aromas of ripe red and black fruits, spicy notes and mineral hints. Rich and powerful on the plate, tasting, fruity and oaky flavours perfectly integrated.	
Serving temperature	16°-18°	
Alc 13,5%	Acidity 5,8g/L	Sugar 1,6g/L
Presentation	Bordelaise 75 cl. Cases x 6	
Production	15.000 bottles	
Punctuations	SILVER Medal CATAVINUM World Wine&Spirits Comtetition 2019 92 points Guia de la Semana Vitivinicola	

Single vineyards
State bottled

EAN: 8 437000 958000

Certified by **BUREAU VERITAS**
IGP VALLE DEL CINCA

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