

# Cuvée De Printemps

THE PERFECT SUMMER RED



## GRAPE VARIETIES

Gamay and Tempranillo

## WINEMAKING

Made by semi-carbonic maceration to obtain a fresher fruit character, the wine is bottled at the beginning of April.

## AROMAS & FLAVORS

The short winemaking process gives this wine its vivid red color and nose of violets and red fruits, with round supple and mellow tannins.

## PAIRING

For best results serve chilled, it can be drunk alone or served with cold meats, seafood, salads, pizza or mezze.

## DRINKING WINDOW

Should be drunk within 3 years of vintage.