

BODEGAS  
**AINZÓN**

## FLOR DE AÑON ROBLE

*A pure Garnacha with a touch of Syrah that rests for three months in the barrel. After this sojourn, a soft, aromatic and flavoursome wine emerges. Words don't do this one justice: try it, and you'll see what we mean.*

### TYPE OF WINE

Roble: oak-aged for 3 months.

### GRAPE VARIETY

Garnacha and Shiraz.

### YEAR

2020.

### TYPE OF VINEYARD

Bush and spur-pruned.

### TASTING NOTES

Cherry to purplish-red colour with high intensity and violet tones. Intensely aromatic on the nose, with prevalent red fruit that reflects the character of these grape varieties, complemented by spicy and roasted notes from its time in the barrel. In the mouth, the wine is flavoursome, balanced and round. With smooth, refined tannins in the finish.



### SERVING TEMPERATURE

14°C - 16°C.

### PAIRING

Mature cheese and meat: barbecued and in stews.

### VINIFICATION

The grapes are specially selected in the vineyard before fermentation, when the temperature is controlled to maximise the range of aromas obtained. The wine is then aged for three months in French barrels, adding dark-roasted aromas that integrate perfectly with the fruit delivered by this excellent Garnacha-Shiraz coupage.

### FORMATS

Burgundy bottle, 750 ml. Case of 6 units.