

VIÑA LA CEJA

COUPAGE



CIEN Y PICO

[HUNDRED & SOMETHING]

DO: Manchuela.

Varieties: Garnacha Tintorera & Bobal.

Alcohol: 13,5%

Food pairing:



Salads, premium Jamon, dishes with white truffles.

Color: youthful violet on the edges with purple hues.

Aromas: fresh and intense strawberries followed by a brilliant range of raspberries combined with hints of spices, opening into a delicate minerality. All integrated beautifully.

Palate: intense almost solid blueberry surrounded by delicate strawberries, underlying elegant hints of minerality. Creamy, fresh with silky tannins that open again into his deep fruity mineral character in the after taste.

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ELENA BROOKS, OUR BULGARIAN WINEMAKER, SAYS
CIEN Y PICO IS BEST DRUNK WITH SHOPSTA SALATA

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