

BODEGAS VINESSENS

TERRA DANELLA

50% MONASTRELL
30% TEMPRANILLO
20% GARNACHA

Borrowed from our children

We have named this wine after our three children, **Daniel**, **Eliseo** and **Laia** from whom we have borrowed the land used to make this wine. Our duty is to one day return it to them in even better condition than today.

Winemaking: Manual harvest followed by a strict selection process. Low temperature maceration and then fermentation on the skins for 17 days. Malolactic fermentation in French oak barrels where it is then aged for a further 12 months.

Tasting Note: Ruby red in color with violet hues. Intense nose of mature dark fruits. Pleasant leafy aromas with a marked spiciness. Soft, medium bodied and complex on the palate. Mature rounded tannins with good structure, fresh acidity and a long finish.



Vinessens
Bodegas & Viñedos