Bodegas Florentino Martínez

La ermita, 33, 26311, Cordovín
bodegas@florentinomartinez.com
941418614

Florentino Martínez

Claret

Variety:

- Viura y Garnacha

Production:

- Destemmed grapes and cold macerated for 48 hours, after light pressing, it is fermented at 17ºC in stainless steel tanks.

Tasting Note:

- Salmon orange, clean and bright. In the mouth it is fruity, persistent and round, with remains of carbonic that emphasize its natural freshness.

Recommended Temperature to serve:

- 7ºC/10ºC

