



MAXIMO

RED TABLE WINE

VINIFICATION

The wine ferments in stainless-steel tanks with gentle maceration of the skins.

TASTING NOTES

Dark cherry red colour, displaying aromas of red fruit and chocolate hints. On the palate, it is lively but round, with soft tannins.

FOOD PAIRING

This wine's balance and unctuousity is a perfect accompaniment with assorted tapas and also red meats or roasted lamb.



Serve at 16-18 °C.