

# Vinya Selena

0377

Cosecha 2022

Catalunya  
DENOMINACIÓ D'ORIGEN

## Surprisingly fresh and fruity semi-sweet red wine

### SEMI-SWEET COSECHA RED WINE

#### DO Catalunya

60 % garnacha tinta, 20 % cabernet sauvignon and 20 % merlot

75 cl

#### A TOUCH OF SWEETNESS

From grapes at the peak point of their ripeness, we create our red Vinya Selena. After a soft pressing, the flower must ferments for a few weeks in temperature-controlled stainless steel tanks. Once fermentation is complete, we add must to slightly sweeten and obtain a surprisingly fruity, smooth wine with optimal freshness. The perfect gateway to discovering the marvellous world of wine.



Light | **Fruity** | Mature | Intense

Body: ●●●○○

Sweetness: ●●●○○

Tannins: ●●●○○

Acidity: ●●●○○

Alcohol: ●●●○○

Alc.: 12,5 % vol.

Serving: 10 - 12 °C

Consume: best before 2025

Pairing: spaghetti puttanesca

Ruby-coloured with soft violet reflections. Aromas of ripe red (**cherry**) and black fruit (**currant**) over a citrus (bitter orange) and spicy (**black pepper**) background. Fragrant memories of **liquorice** and **mint**. On the palate, it is smooth, unctuous and quite fruity. Long, persistent finish.

Similar wines from our winery:  
Ibericus Garnatxa and Silvestre.



**MASET**  
WINES & CAVAS

WINE-MODERATION  
CHOOSE | SHARE | CARE