

TRASANTIER

SIERRA DE GATA RED BLEND



VINEYARD & PRODUCTION INFO

Vineyards: historic mountain vineyards at approximately 2,460-2,789 feet above sea level, planted on granite and sandy-granite soils.

Viticulture: traditional, low-intervention viticulture in small mountain plots.



WINEMAKING & AGING

Varietal composition: Garnacha, Rufete, Piñuelo

Vinification: fermented with indigenous yeasts, using concrete and traditional clay vessels (tinajas).



TECHNICAL DATA

Alcohol: 12.5%



FOOD PAIRINGS

A versatile companion to grilled meats, roasted poultry, Iberian cured meats, mushroom dishes, roasted vegetables and Mediterranean cuisine.

Its freshness and moderate alcohol also make it particularly well suited to lighter meat dishes and tapas.



TASTING NOTE

A fresh and expressive mountain red, showing aromas of red berries, wild cherry and delicate floral notes, complemented by subtle earthy and mineral nuances. The palate is vibrant and elegant, with bright acidity, fine tannins and a light, supple texture.

The combination of Garnacha, Rufete and the local Piñuelo variety brings freshness, character and a distinctly mountainous profile, leading to a clean, persistent finish.

PRODUCER PROFILE

Estate owned by: Recuero family

Winemaker: Jesús María Recuero

Projecto: Viñedos Históricos de Sierra de Gata

Region: Sierra de Gata (Extremadura-Spain)

Recuero & Co

