

Vinos Divertidos 'La Moristel'

(Somontano DO)

Moristel



The near extinct Moristel varietal gives incredible color and body to blends from northeastern Spain, but here is showcased as a single varietal. Spending 10 months in French oak barrel and 3 months in bottle before release, the resulting wine has great freshness on the nose, with dark fruits, purple flowers, and hints of vanilla. The palate has easy drinking tannins that wrap around red and black fruits, a bit of spice, and soft oak notes from the wood. This red is fairly versatile on the table, but really shines with fresh noodles, mushrooms, and butter.

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