

Vinos Divertidos 'Ojo de Liebre'

(Somontano DO)

Ojo de Liebre, Garnacha



Ojo de Liebre is the local name for Tempranillo, yet as it has always grown in this region, it has a distinct mineral driven complexity to it, with a soft palate, and a lovely and funky fruit component. It is then blended with 40% Garnacha to explode with bright and expressive fruit, offsetting some of the minerality and tannin of the Liebre. After nearly a year in oak, the wine rests for at least 8 months before release, creating a complex and unique red wine. Enjoy this bottle with stews and red meats.

Bon Vivant

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