

La Horca 2019

Rodriguez de Vera Vineyard Collectors
Alicante, Spain

Grapes: Merseguera (80%), Native varieties (20%)

Profile: On the nose, the wine is fresh with aromas of lemon, mineral, sea salt, and Mediterranean spices. It is dry on the palate, with moderate acidity and body. The flavor has a moderate intensity with pleasant citrus nuances, a slight hint of aromatic herbs and a medium finish marked by a presence of spice, very well integrated into the wine.

Pairing: Paella, Shrimp Scampi, Grilled Prawns, Grilled Turbot, Sardines, Squash, Zucchini, Roasted New Potatoes, Marinated Sweet Peppers Cuisines: Spanish, Coastal Mexican, Vegetarian, General Mediterranean

Alc: 12.5%

Sulfur: 27 mg/l

Vineyard Age: 65

Production Size: 208 cases



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