



### WILD HIGHLAND

# GARNACHA & TEMPRANILLO 2024

CERVIVA



#### TERROIR

2.800 hectares at 700 meters altitude located in Cariñena Designation of Origin. Hilly terrain at base of the Iberian Mountains. Soils composed of schist, chalk, loams and red clays.

#### TASTING NOTES

Dark cherry colour with violet hues. Intense aroma of ripe jammy fruits, with liquorice and violets. Firm structure, balanced and fresh. Persistent fruity finish.

#### PAIRING

Pairs well with rich hearty Mediterranean dishes. Serve between 53-59 degrees.

### VINIFICATION

After crushing and de-stemming, the grape macerates for 6 days and fermentation takes place at controlled temperature in stainless steel tanks with several rackings per day. After malolactic fermentation the wine is decanted, clarified and stabilized.

Finally, the wine will be filtered before being bottled.





## WILD HIGHLAND VIURA<sup>2024</sup>

CERVIVA



#### TERROIR

2.800 hectares at 700 meters altitude located in Cariñena Designation of Origin. Hilly terrain at base of the Iberian Mountains. Soils composed of schist, chalk, loams and red clays.

#### TASTING NOTES

Pale straw colour with greenish golden hues and a very crystalline aspect. Intense aromas of green apples and pineapples with floral hints and almonds. On tasting, it is flavoursome, open and light, with a fresh finish.

#### PAIRING

It pairs well with shellfish, seafood, delicate pâtés and canapés. Serve between 44-50 degrees.

#### VINIFICATION

De-stemmed grapes, with light maceration for 5 hours at 12°C. Temperature-controlled fermentation at 18°C (64°F). After clarification and stabilization, the wine is filtered before bottling.

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### WILD HIGHLAND GARNACHA<sup>2024</sup>

CERVIVA



#### TERROIR

2.800 hectares at 700 meters altitude located in Cariñena Designation of Origin. Hilly terrain at base of the Iberian Mountains. Soils composed of schist, chalk, loams and red clays.

#### TASTING NOTES

Attractive rose colour. Fruity and floral bouquet, typical of Garnacha. Smooth, full-flavoured, balanced.

#### PAIRING

Ideal with starters, pasta, seafood and vegetables. Serve between 50-56 degrees.

#### VINIFICATION

The grapes macerate for some hours with their skins in order to extract colour and aromas. Afterwards the must is taken to a stainless steel tank for its fermentation under controlled temperatures. After the fermentation, the wine is clarified and stabilized before being filtered for bottling.
