



Las Margas Los Cerezos

D.O.P. Cariñena
RED WINE

- Super Premium
- Garnacha
- Vegan
- 10 months

Bodem Bodegas is a sustainable and disruptive winery located in the heart of the Sierra de Algairén, cradle and origin of the Garnacha grape. Bodem is committed to the quality of its vegan wines, the zero environmental impact and innovation in production techniques.

What makes Las Margas Los Cerezos a special wine?

A true expression of the terroir of our Belerma vineyard, located in the foothills of the Sierra de Algairén, the vineyard faces north-east, it is indeed our coolest vineyard.

Manual harvesting in boxes with a selection of the best berries.

Cold pre-fermentation maceration at 10°C. After completing alcoholic and malolactic fermentation, part of the wine is transferred to French oak barrels where it ages for 10 months to acquire greater complexity.

The wine is fined and gently filtered, it is not subjected to any stabilization process.

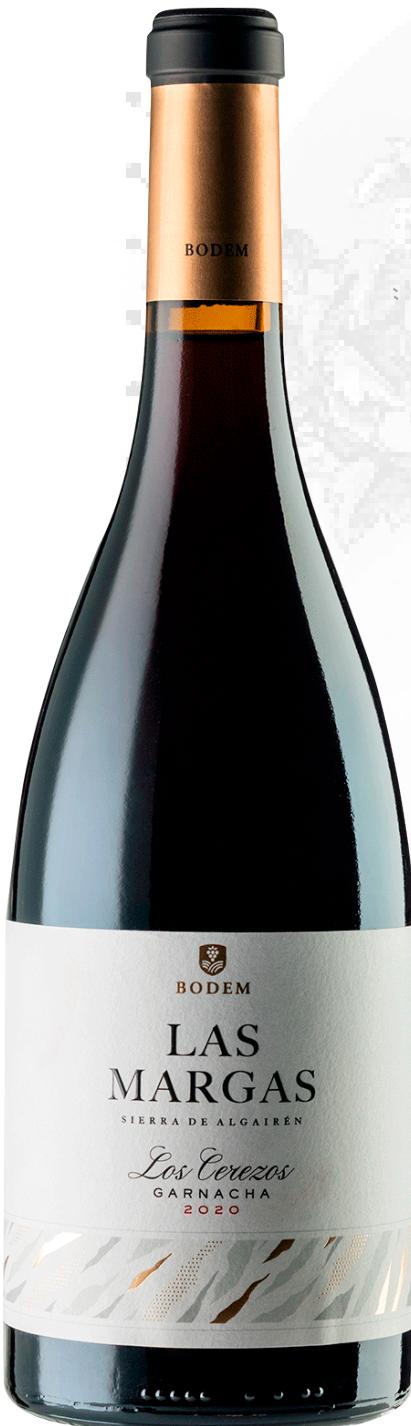
Winemaker's notes

Intense red colour with a violet rim. Medium intensity on the nose; its finesse and great complexity stand out. Invading aromas of ripe red forest fruits, thyme, dry flowers, scree and hints of undergrowth. A very dynamic and lively red wine, with a vibrant acidity that gives great length and depth to the wine. The tannins are ripe but friendly. On the palate, wild berries, blackberries and flowers, such as violets, stand out again.

Service suggestions

The perfect partner for fish, white meats, spoon dishes and meat carpaccios.

Served at 15°C





BODEM BODEGAS

Las Margas **Los Cerezos**

D.O.P. Cariñena
TINTO

Super Premium

Garnacha

Vegano

10 meses

Bodem Bodegas es una bodega sostenible y disruptiva situada en el corazón de la Sierra de Algairén, cuna y origen de la uva Garnacha. Bodem apuesta por la calidad de sus vinos veganos, el nulo impacto medioambiental y la innovación en las técnicas de producción.

¿Qué hace que Las Margas Los Cerezos sea un buen vino?



Nota de cata

Color rojo intenso con ribete violáceo. De intensidad media en nariz, destaca su finura y gran complejidad. Aromas envolventes de frutos rojos del bosque maduros, tomillo, flores secas, pedregal y notas de sotobosque. Un tinto muy dinámico y vivo, con una acidez vibrante que da gran longitud y profundidad al vino. Los taninos son maduros pero amables. En el paladar vuelven a destacar las bayas silvestres, las moras y las flores, como las violetas.

Maridaje y servicio

El compañero perfecto para pescados salvajes, carnes blancas, platos de cuchara y carpaccios de carne.

Servido a 15 °C



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