



CANALLAS

DARE SOUL

D.O.P. VALENCIA

RED WINE

VARIETIES

50% Tempranillo and 50% Monastrell.

VINEYARDS AND SOIL

Grown in vineyards, that are upwards of thirty years old, consisting of clay/limestone soils situated in Font de La Figuera, at an altitude of 600m.

OAK BARRELS

4 months in American oak barrels.

WINEMAKER'S TASTING NOTES

Precious pale pink colour. Intense aromas of fruit, raspberry, strawberry and floral nuances. Fruity and balanced on the palate, well structured, fresh and very elegant, specific to the Bobal Grape.

PAIRING

Pasta, rice, poultry, white meat, vegetables, cold cut meat and soft cheeses. It can be consumed between 12 or 16°C.

TECHNICAL DATA | PALLET

12,5 % Vol. Alc.
AT 5, g/L
pH 3,72

750 ml. glass bottle.
Cardboard box of 6 bottles.
720 bottles per europalet.

Canallas is a red with 50% young Tempranillo and 50% Monastrell, finetuned in barrels. With an unashamedly young attitude. A wine recommended as much for improvised aperitifs, as for those lunches that turn into suppers. The ideal partner to take with you to an unexpected dinner.

Did you know...? The label, designed by Paco Tuercas, is inspired by the latest urban murals and street art.