



### **EL GUIA 2018**

We follow betting for the recipe that brings us pleasant moments. El GUIA 2018 is made with 90% of Northern Tempranillo blended with the centenary Viura from the fresher part of the heart of LABASTIDA.

EL GUIA 2018 is the result of joining two different traditional elaboration concepts in one wine. The typical destemming is completed with a light average of carbonic maceration that denotes even more floral character. Wine is elaborated in 22.000 liters Stainless Steel vats. These vats are filled from the lowest part, avoiding any kind of damage or grape's crash.

Light ripe cherry color with blue hints that denotes its youth and the village where grapes come from: LABASTIDA

On the nose, youth is slightly evident at the beginning. Reduction aromas appear when bottle is opened but after some minutes, disappear leaving only the presence of the fragrance of a lovely garden of fruits and flowers; strawberries, raspberries and a light aroma of violets. Juicy wine due to its acidity; is above all enjoyable and funny.

Alive on the mouth, some weight and volume can be considered. One glass invites you to have another one. A lively wine, with volume, juiciness and above all, frankness.

**RECOMMENDED CONSUMPTION TEMPERATURE 12°C to 13°C**