

Premium Blend

FYI, Red Blend

Graffiti is art that is written, painted, or drawn on a wall in public view. Through the years, it has become an icon of modernity. As the art of blending, FYI is an innovative expression and way of understanding winemaking. A blend of di fferent grapes aiming to surprise and deliver another way of enjoying wine.

Region

Blend is the new trend in the world of wine. These wines are made from a *premium blend* of different grapes from different vines, either by their regionality or by their variety. This characterises them as unique wines with their own identity, in which the art of winemaking is represented.

VARIETY **Tempranillo and Syrah**	STYLE **Still Wine.**
ALCOHOL GRADUATION **13.5%**	SERVING TEMPERATURE **Between 15º and 18ºC.**

Tasting Notes

Cherry red color, medium-high layer and compact edging. Aromatic, elegant with good intensity. Memories of ripe black fruit, scrubland, balsamic. Background with touches of noble leather and vanilla. In the mouth it is complex, broad, alive. In the mouth, the fruity, mineral notes stand out, on fine sensations of cocoa. Persistent and elegant finish.

Food Pairing

A treat to drink on its own or perfect to pair with lamb and cheese, particularly blue cheese.

Technical Information

The object of the coupage is to obtain a different and special wine, using the Tempranillo and Syrah varieties of several Spanish viticultural origins, which provide their own particularities. The grapes come from old vines and are collected manually. The vinifications are made in stainless steel tanks for 10-14 days with controlled temperatures of 26-28ºC. The wine remains in American oak barrels for 3-4 months until the end of the malolactic fermentation. After determining the mixture and the wines are assembled.

Awards

GOLD
2022 Gilbert & Gaillard : FYI red blend NV