
DON PASCUAL RED BLEND

Bold, intense, round, juicy, red. The best Blend of each harvest. Discover the mystery of Red Blend.



Composition and Winemaking

The best Cabernet Sauvignon, Cabernet Franc, Marselan, Tannat and Merlot of the year are present in this blend.

The vinification process is just as rigorous as with other Don Pascual wines: analysis of samples from the vineyard, berry tasting, cluster selection, grape by grape selection after destemming, and maceration before and after fermentation at 22 - 28°C (71 - 83°F). What gives a wine from the Millennials' line its distinctive character occurs at the time of tasting to define the blend: at this point, Juanicó's enologists select wines characterized by a very high and fruity aromatic intensity and by a soft and refreshing palate as well, to offer a light, friendly and easy to drink wine.

15% of the wine is aged for 3 months in oak barrels for a hint of smoothness.

Tasting Notes

Don Pascual Red Blend has an intense red color with violet hues. This wine surprises on the nose with its intense and refreshing bouquet of fruity notes (cherry, strawberry, raspberry, blackberry, cassis) supported by subtle aromas of flowers such as violet and peony.

Red Blend intermingles roundness, sweetness and freshness on the palate from attack to finish, resulting in a seductive tension.

Service and Consumption

The ideal serving temperature for Don Pascual Red Blend is 14 - 16°C (57 - 61°F)