

Estrada Palacio



Sentif

Profoundness and intensity.

Sentif is a wine made from three varieties of wine grape: Tempranillo, Merlot and Cabernet Sauvignon aged and matured for more than 15 months inside French Oak barrels.

Tasting

Intense red cherry coloured wine with maroon and burgundy edges. Rippeden fruit, candied fruit, roasted woods, sweet spices, balms and aromatic herbs high intensity bouquet. In mouth it is flavourful, intense, voluptuous, with friendly tannins and with a very elegant ending.

Wine Pairing

It can be enjoyed on its own and with dishes where intense sensations are predominant: stews or well seasoned dishes, big game and red meats.

We recommend to serve it well tempered, between 16 and 18 °C; higher temperatures will increase the alcoholic hot sensations; served too fresh astringency due to tannins present in the wine will also increase. It can be decanted.

Sentif wine was created with the idea of making the wine we like the most, the one we would drink on great events. The first vintage year was made in 2006 thanks to the good advice and savoir faire of our friend and master Joan Milá and since it came out it surprised everyone for being a very high quality wine with very original virtues.

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