

La Baronía de Turis

VALENCIA, SPAIN



Sangria Aromas de Turis

100% Grenache

Intensely fruity aroma that explodes with freshness and flavours of citrus fruits in the mouth and better yet the wine is not overly sweet, making it a joy to drink. AVAILABLE IN AB, SK, MB.

FOOD SUGGESTIONS: A perfect deck wine, but it can also be matched with turkey or pork, especially with a cranberry sauce; seafood paella, shrimp with garlic, or a plate of mild to medium style cheese.



Plaza Marqués Reserva

Tempranillo/Garnacha

Medium bodied red with low acidity, earthy mineral characteristics with a smooth finish. This wine has been aged 2 years in oak barrels.

AVAILABLE IN AB, SK, MB.

FOOD SUGGESTIONS: Pork pates, chicken wings, chorizo sausage, quiche, oven baked chicken, Salami, tapas, burger, Gouda, jalsberg, Swiss, brie or camembert cheese.



Plaza Marqués Gran Reserva

Tempranillo/Merlot

Aromas of fresh fruit, spicy undertones and a hint of wood, medium to full bodied, well rounded, velvety with solid yet soft and well matured tannins. This wine has been aged 3 years in oak barrels.

AVAILABLE IN AB, SK, MB.

FOOD SUGGESTIONS: Braised lamb, herb crusted beef tenderloin, tortilla soup, smoked red meats, pot pies with red meat, manchego, roncal or montalban cheese.

Did u know...

Founded in 1920 with 70 founding partners, all of whom are still partners today.

To ensure quality, La Baronía de Turis only uses their own grapes and concentrates on a few styles of wine.

Reserva wines must spend three calendar years in the bodega, of which at least one must be in oak barrels. (eg: Wine harvested in October 2002, cannot be released from the bodega until January 1, 2006.)

Gran Reserva wines must spend two calendar years in oak barrels and three years in bottle. (eg: wine harvested in October 2002, cannot be released from the bodega until January 1, 2008).

Sangria is a traditional drink originated from the Mediterranean.

Sangria is produced like wine and during fermentation lemons and soft fruit that are grown within the vines are added, giving the natural fruitiness to the wine. A hint of soda is added at the end to keep the wine fresh.

The city of Valencia is the 3rd largest city in Spain and is historically believed to be the place where the Holy Grail resides.