

TRES BUHIS

The grapes for Tres Buhis are from our irrigated vineyards located northeast of Yecla at over 2000' above sea level. The soil is clay, limy and stony where the grapes ripen to the proper level with a good acidity and sugar balance. Maceration and fermentation takes place in stainless steel tanks for nine days at a controlled temperature at 79°F.



PRODUCT OF SPAIN
IMPORTED BY WORLDWIDE LIBATIONS, LLC - LYNDHURST, NJ

TRES BUHIS

Tempranillo

Clean and shiny red wine with intense aromas of cherries, cassis and flowers. Medium-bodied, pleasant, soft and round on the palate. Pair with hearty fish, cheeses and pasta dishes.

Nocturna Red Blend

Full-bodied and velvety on the palate bursting with delectable jammy cherry and berry flavors. Smooth, juicy and ripe. Of a nice deep cherry-red, it shows an appealing rich nose of ripe red fruit and spices. Its palate shows a remarkable juicy fruitiness with a delicate sweet touch that makes the wine really approachable.

Cabernet Sauvignon

Medium intensity with cherry red color and violet hints. Intense fruity aromas with balsamic and spicy nuances. Full-bodied and structured, but well-balanced and easy to drink. Very versatile with food but ideal with beef and red meats.

