

BODEGA EL BAYEH

2021

# EL BAYEH PURMAMARCA TINTO TILCARA

JUJUY • ARGENTINA • SOUTHAMERICA

## TECHNICAL DETAILS

### The Estate

It all began in 2018, when the fourth generation of Manzurs decided to fulfill their grandfather Pedro's dream and dedicate themselves to wine.

### Wine Making

Grapes grown in sandy, stony soil and processed with light filtration. No lees contact and macerated for 5 days.

### Food Suggestions

Pairs well with beef and venison. This rich and intense red wine is a blend of red grapes.

## TASTING NOTES

Its winemaking is extremely artisanal, with grapes harvested by hand and fermented with natural yeasts in clay amphorae in which the wine is subsequently aged for 12 months.

**A red grape blend.**

**This wine contains allergens, sulfites.**

SCAN >>

More About  
This Wine



## VINTAGE DESCRIPTION

- Available Size: 750mL (12 pc)
- Organic
- Sustainable
- ABV%: 11.4
- Class: Red

## VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

[WWW.LANACION.COM.AR/REVISTA-LUGARES/EL-BAYEH-LA-BODEGA-JUJENA-QUE-APUESTA-POR-EL-ENOTURISMO-Y-LA-UVA-CRIOLLA-NID17042023/?FBCLID=PAAAAUUMQOJYKPYWLIUJNFEUQGEZF8AUTHQ-TVT2LXQRDBXIXVE](http://WWW.LANACION.COM.AR/REVISTA-LUGARES/EL-BAYEH-LA-BODEGA-JUJENA-QUE-APUESTA-POR-EL-ENOTURISMO-Y-LA-UVA-CRIOLLA-NID17042023/?FBCLID=PAAAAUUMQOJYKPYWLIUJNFEUQGEZF8AUTHQ-TVT2LXQRDBXIXVE)

