



Rioja Tempranillo

D.O. Ca Rioja

Varieties

100% Tempranillo

Type of wine

Red wine aged for 14 months in American and French oak barrels

Analytical parameters

Alcohol: 14.50%, Acidity: 3.50 g/l, Residual Sugar: 1 g/l

Winemaking

Grape selection is carried out using a Vistalys optical sorting table, ensuring that only perfect grapes are selected. The stems are removed without crushing the berries. The grapes are stored under controlled conditions and undergo long low-temperature macerations in oak vats with submerged caps. The must is gently moved using gravity to achieve optimal polyphenol extraction. Pressing is carried out using a vertical pneumatic press, followed by malolactic fermentation in newly produced American oak barrels. The wine is aged for a total of 14 months in new American and French oak barrels.

Tasting notes

Color: Deep and intense ruby color.

Nose: Lively and delicate, with aromas of licorice and fresh fruit typical of the Tempranillo variety, complemented by spicy notes. It offers the essential aromas of stewed fruit.

Palate: Broad and fleshy, showing elegance, complexity and power. The wine reveals notes of black fruit jam and licorice, with a firm structure and a long, savory and persistent finish.

Food pairing

Red meat, roasts, stews, game dishes and strong cheeses.

Awards

- 91 Pts. Vinous - 2024 (USA)
- INTERNATIONAL WINE CHALLENGE SILVER - 2024
- RIOJA MASTERS - 2024 (Spain)
- MUNDUSVINI GOLD BEST OF SHOW - 2024 (Germany)
- 93 Pts. PEÑIN - 2023 (Spain)
- DRINK BUSINESS RIOJA MASTERS GOLD