



CATAY



—Tempranillo - Mazuelo—
MADURATED RED WINE

VINTAGE 2021

ALCOHOL 13,5% VOL.

90% TEMPRANILLO - 10% MAZUELO

SERVING CONDITION 16 - 18 °C

D.O.Ca. Rioja

CONT. 75 cl.

Viticulture mainly in gobelet system, harvesting grapes by hand in 200 Kg. crates.

TASTE PROFILE



ELABORATION

The wine had been fermented naturally in tanks at 25 °C for approximately one week and a half in order to maintain its fresh fruit bouquet.

Malolactic fermentation in tanks followed by a maturation period of 9 months in oak barrels.

AROMA



CLOVE



POMEGRANATE



NUTS

PAIRING

Surprising wine that suggests pairings such as strong cheese, chocolate or dishes from our land, for instance, lamb cutlets roasted on shoots.

