



**CASTILLO DE MENDOZA**  
bodegas y viñedos

## CHIRIMENDO

### Young- Carbonic Maceration

Young red made with 100% Tempranillo, all of them from our own vineyards. Handpicked and classified at the selection table.

Made with the traditional method of Carbonic Maceration of Rioja.

#### Tasting notes

**Colour:** Nice and deep purplish colour.

**Aroma:** Very intense in the nose, with fruit scents of blackberries, strawberries, bananas and blueberries with nuances of blue flowers, lavender and violets.

**Taste:** In the palate the wine reveals soft, full, fresh and well-balanced with a lovely soft flow and an aromatic and persistent finish, again very fruity.

#### General information

Wine type: Red. Joven. Carbonic Maceration  
Appellation of origin: D.O.Ca. Rioja  
Grape variety: 100% Tempranillo  
Farming: Organic agriculture  
Soil: calcareous marls  
Harvest: Handpick. Beginning of October  
First vintage: 1996  
N° of bottles produced: 10.000  
Bottle size: 0,75cl  
Alcohol: 13.5%

#### Certification:



#### Recommendations:

**Conservation:** Cool and dry place. Avoid sunlight

**Perfect drinking temperature:** 12-14 °C

**Pairing:** Perfect to accompany sausages, pasta, rice dishes, salads, blue fish and white meats. Exquisite with desserts made with red fruits and cheeses.