

DESDE



1984



TONDELUNA

TINTO

2023

Tasting notes

Young red wine with a net, bright red purplish colour. The nose is intensively fruity with hints of liquorice that are peculiar to Tempranillo. Deep structure, full-bodied and persistent in mouth.

Origin

Pagos del Valle.

Vinification

100% Tempranillo.

We selected the fruitiest tempranillos from our own vineyards and picked them during the end of September, starting a cold maceration for a pair of days. Grapes with their skins were fermented between 26 and 29 °C with LSA added in stainless steel tanks. We took the wine out of the tank without press after 15 days.

The coupage was blended in January and clarified with vegetal protein from peas and bentonite. We exposed the wine to a cold treatment to avoid the colour and tartaric precipitations. Finally the wine is bottled on demand during the whole year.

Paring

With white and red meats, cheese and cured meats. Temperature better served at: 14-16 °C.

ALC. por VOL.: 12,5% Vol.

