



DAVID MORENO

VALLE • VINO • FAMILIA

YOUNG RED 2025

D.O.C.A. RIOJA

VARIETY: Tempranillo and Garnacha

AGING: Unoaked

VINEYARDS: Alto Najerilla area, from high-altitude vineyards



The house's young red, a tasty and well-balanced wine that showcases the full potential of Tempranillo on the palate while revealing the freshness and fruitiness of Garnacha.

VINEYARDS, CLIMATE AND SOIL

Garnacha and Tempranillo grapes from Alto Najerilla, grown in vineyards at an average altitude of 600 meters. The grapes come from old vines (35-50 years old) located in Badarán and Cárdenas.

Tempranillo provides structure, finesse and elegance, while Garnacha adds a fruity embrace and vibrant expression. The Atlantic-influenced climate, with cold winters, warm summers and long, mild autumns, ensures slow ripening perfect for achieving the grape qualities that give this wine its balance and sophistication.

The soils, predominantly clay-calcareous and iron-rich clay, offer balanced composition, slightly alkaline pH, abundant organic matter, and moderate water availability through summer.

TECHNICAL SPECIFICATIONS

The grapes were hand-harvested in mid-October following meticulous ripeness monitoring. They underwent 100% destemming and fermentation at controlled temperatures between 25-28°C for 10 days in stainless steel tanks, maximizing extraction of varietal character and terroir expression. Spontaneous malolactic fermentation completed the process.

TASTING NOTES

Intense violet hue, vibrant and expressive of its youth.

Aroma: Intense wild berry aromas, with prominent strawberry and raspberry notes. Highly attractive on the nose and inviting to taste.

Palate. Both Tempranillo and Garnacha shine, delivering an explosion of fruity flavors. Juicy, tasty and very fresh, with good body, volume, and a long, persistent finish.

Serve at 12-14°C. Alcohol: 14% vol. Contains sulfites.



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