



Young wines

Tinto Joven

D.O.Ca. RIOJA

VINTAGE

2025

VARIETY

100% Tempranillo

ALCOHOL CONTENT

14%

VINEYARDS & SOIL

Clay-limestone

Clay-ferrous

WINEMAKING

Manual harvest in the second week of October. Fermentation in stainless steel tanks with temperature control. Malolactic fermentation and resting for 5 months in concrete tanks.

TASTING NOTES

Wine with a deep violet color and high layer. On the nose, aromas of red fruits, cherry, and licorice stand out. On the palate, it is a fruity wine with persistence.

