

COR DE MEI MÍNIMO



TINTO

Rioja

Qualified Designation of Origin

Genérico

14.5º

100% Garnacha

Limited Edition

Aged 6 months in oak barrel

Hand-harvested

Selected harvest

Fermentation at controlled temperature

Grapes from vineyards planted 65 years ago

Municipalities of Gimileo and Briones (Rioja Alta).
Considered one of the best areas for vine cultivation
due to its clay-limestone soils, which retain little water
and produce low yields of very high quality.

Sustainable viticulture.

TASTING NOTES

Color: Deep cherry-red with high density. Abundant glyceric expression.

Nose: Deep and clean, with balsamic notes of alcohol and ripe fruit. Also hints of mocha and resin from its time in French oak barrels.

Palate: Powerful entry, fleshy, warm, and alcoholic, with notes of orange and violet. Leaves a marked presence of sweet tannins on the sides of the tongue tip, with a long aftertaste.