

# — CANTAURI —

## TINTO JOVEN

85

GUÍAPEÑÍN

PUNTOS

84

GUÍAPEÑÍN

PUNTOS



## STORY

“Cantauri Joven” is the young or cosechero-style wine with which Bodegas Alonso González began its journey back in 1982. It is crafted using traditional methods, enhanced by modern technology, while always staying true to its roots.

## GRAPE VARIETY

100% Tempranillo

## WINEMAKING

After manual harvesting, whole bunches are placed in stainless steel tanks for carbonic maceration, which lasts between 9 and 14 days. The wine is then racked and undergoes a second malolactic fermentation. Once this process is complete, it is stabilized and prepared for bottling.

## TASTING NOTES

Cantauri Joven 2023 displays a profile of the Rioja Alta Carbonic Maceration wines (made with whole grapes without de-stemming). its secret lies in the conducive microclimate of the 'Sierra de Cantabira' which allows the grapes to ripe naturally before being harvested.

This wine presents red and black fruits, a sense of freshness with maturity. It displays depth and great complexity for a young wine at this price. Bright aromas and a polished and elegant palate. Ripe grapes, but not overripe.

It is a great generic wine in terms of price and quality that has a good and long evolution in the bottle since it can be consumed in its second year.