



HPM HERMANOS
PASCUAL
MIGUEL
 RIOJA
Denominación de Origen Calificada

JOVEN MACERACIÓN CARBÓNICA




This wine has been produced with the traditional method of carbonic maceration. It consists of introducing grape bunches as they are brought from the vineyards, that is, without separating the berries from the stem. This way, the fermentation occurs within each of the grains of the bunch.

This technique provides it with a very much fruity flavour and aroma, resulting in an easy and pleasant drinking wine.

TECHNICAL DATA SHEET

- **GRAPE VARIETY:** 87% Tempranillo and 13% Viura.
- **GRAPE HARVEST:** Hand harvesting.
- **WINE ELABORATION:** Wine produced following the criteria grandpa Ángel left us as legacy.
- **ALCOHOL CONTENT:** 13,5% vol.
- **SERVING TEMPERATURE:** 13-15°C
- **PERFECT WINE AND FOOD PAIRINGS:** Starters, cheese, white meat and sushi.

WINE TASTING SHEET

-  **"THE APPEARANCE", LOOK:** Cherry red with light violet shades.
-  **"THE NOSE", SMELL:** Primary aromas can be perceived reminding us of red berries with compelling lactic nuances.
-  **"THE PALATE", TASTE:** Round and tasty wine. In the foretaste, velvety, fruity and well balanced regarding its acidity. All of this makes it a fresh and easy wine to drink.

