

SELECCIÓN FAMILIAR RED WINE D.O.Ca. RIOJA



Grapes: 90% Tempranillo y 10% Viura

Harvest:

Grapes were hand-picked from our own vineyards located in Rioja Alta, under the protection of the Obarenes Mountains. The grapes come from our oldest and least productive vineyards, which ensures a greater concentration of aromas and colour. The meticulous care of the vineyard is the essential pillar for the creation of this wine of the highest quality.

Winemaking:

Maceration and alcoholic fermentation of the whole bunches take place in open stainless steel tanks, with strict temperature control between 22 and 28°C for 15 days. The extraction of the wine is carried out in the traditional way, stepping on the grapes before pressing, which enhances the fruity expression and freshness. The wine is then aged for 9 months in French oak 500 l. and 225 l. barrels, where it acquires its finesse and bouquet.

Tasting Notes:

- Appearance: Deep cherry red colour with a garnet rim, reflecting its structure.
- Nose: Intense aromas of red and black berries, accompanied by delicate hints of cocoa and scrubland herbs.
- Palate: Round and balanced in the mouth, with a supple body and a long finish, where the feeling is freshness; the wine is fullbodied and harmonious.

Serving Temperature: 14°C.

Pairings:

This wine is the perfect match for roasts, stews, poultry, pasta, rice dishes, cured meats and cheeses. Its versatility and balance make it perfect for enhancing out the flavour of a wide variety of dishes.

Presentation:

Available in cases of 6 bottles of 75 cl.