

CARBONIC MACERATION RED WINE D.O.Ca. RIOJA



Grapes: 93% Tempranillo y 7% Viura.

Harvest:

Grapes were hand-picked from our own vineyards in Rioja Alta, sheltered by the Obarenes Mountains. With a careful control of the ripening process, this harvest guarantees the quality of the grapes, an essential pillar for obtaining this wine.

Winemaking:

Alcoholic fermentation of the whole bunch in open stainless steel vats at a controlled temperature of 22/28°C for 12 days and manual devatting, with the grapes being crushed before pressing.

Tasting Notes:

- Appearance: Cherry red colour with violet rim.
- Nose: red fruits of the forest accompanied by a hint of liquorice, which leads to the undergrowth aroma, fresh and aromatic.
- Palate: Smooth with a light carbonation that refreshes the mouth and enhances the red fruit flavours, with floral and liquorice notes, resulting in a fresh, balanced wine with a long finish.

Serving Temperature: 12°C.

Pairings:

Ideal with roasts and white meats, poultry, pasta and rice dishes, cured meats and medium mature cheeses.

Presentation:

Available in cases of 12 bottles of 75 cl.