GARNACHA TINTO

EDICIÓN
ESPECIAL NUMERADA
OOO1 / 2884
ALDEANUEVA DE EBRO

GARNACHA

VIÑAS VIEJAS

TEMERARIN

RIOJA

DENOMINACIÓN DE ORIGEN CALIFICADA

> TINTO 2023





VINEYARD

PLOT

VARIETY
YEAR OF PLANTATION
YIELD

VALCALIENTE (ALDEANUEVA) GARNACHA 1988

2.000-3.500 Kg/Ha

LOBERA (ALFARO) Y



WINEMAKING

OBJECTIVE: A FRESH, VARIETAL WINE, LIGHT IN STYLE TO RESPECT THE ORIGIN AND VINTAGE.

HARVEST: SLIGHTLY EARLY, HAND-HARVESTED IN BOXES, WITH STRICT SELECTION IN THE VINEYARD.

VINIFICATION: EACH SITE IS VINIFIED SEPARATELY. GRAPES ARE DESTEMMED BUT NOT CRUSHED, FOLLOWED BY SHORT MACERATIONS. MALOLACTIC FERMENTATION TAKES PLACE IN 500-LITER BARRELS (BOCOYES), AIMING FOR SUBTLE AGING AND MAXIMUM RESPECT FOR THE FLORAL AND FRUITY AROMAS OF GARNACHA. THE WINES ARE THEN BLENDED, GENTLY CLARIFIED, AND SOFTLY FILTERED BEFORE BOTTLING.



TASTING NOTES

COLOUR: BRIGHT RUBY RED, LIGHT IN INTENSITY.

AROMAS: FRESH RED FRUITS AND FLORAL NOTES, WITH HINTS OF WELL-INTEGRATED OAK.

PALATE: VIBRANT AND ELEGANT ENTRY, BALANCED STRUCTURE WITH SMOOTH TANNINS. FLUID, WITH GOOD ACIDITY AND FRESHNESS.

SERVING TEMPERATURE: 15°C.