

SEÑORIO DE LIBRARES

JOVEN

GRAPE VARIETIES

80% Tempranillo,
10% Garnacha, 10% Mazuela

VINEYARD

From our vineyards located
approximately between 400
and 500 meters altitude.

ELABORATION

The grapes are slightly de-
stemmed and fermented in
stainless steel tanks at a
controlled temperature for
10-15 days. The malolactic
fermentation takes place
very slowly in a natural
way in concrete tanks
where it does not charge
with static energy.

TASTING NOTES

Colour cherry red with
a purple edge, primary
varietal aromas, notes
of red fruit, typical of
Tempranillo.
On the palate a medium,
round, balanced body
with a good presence of
fruit and acidity.

PAIRING

RECOMMENDATIONS

It is perfect to accompany
appetizers and tapas,
sausage or potato
omelette, semi-cured
cheese, legumes and
stews, as well as grilled
meat.

