

VR
VIÑA
VEREDA
DEL RÍO
carbonic
maceration



TECHNICAL DATA

Type: Red Carbonic Maceration (Zone Wine)
Region: Q.D.O. RIOJA
Varieties 85% Tempranillo, 15% Grenache
Vintage: 2023
Alcohol by volume: 13,5% Vol.



RIOJA ALTA

Vereda del Río Maceración Carbónica 2023 is made using the traditional method. This involves leaving the whole bunches in the absence of oxygen allowing the grapes to ferment internally, which results in these characteristic fruity wines.

TASTING

Visual phase:
Clean, bright, with abundant tears. Picota cherry red colour with violet rims.

Olfactory phase:
Intense and fresh nose, persistent. Complex floral notes and hints of red fruits (strawberries, raspberries), with pronounced aromatic qualities characteristic of the carbonic maceration of Tempranillo from the region.

Gustatory phase:
Luscious attack. Fresh, silky, with balanced tannins and lingering red fruit notes.

Serving temperature: 13-16°C.

Food pairing: Pasta, rice dishes, lightly oily fish, mushroom risotto, Asian cuisine.

2023 VINTAGE

A year with scarce rainfall during the summer, with precipitation occurring at the end of the ripening period. This allowed for an excellent end to the growing season in our area, resulting in good complexity and balance in the grapes, low yields and high intensity.

PARCEL

It comes from 40 to 50-year-old vines. The altitude of our vineyards, over 550 meters, allows us to harvest at the optimal time when there is a good balance of aromatic maturity and optimal acidity for making these wines.



SAN MARTÍN DE ÁBALOS

BODEGAS
Y VIÑEDOS