



MENTOSTE

BODEGA

MENTOSTE CRIANZA

GRAPE VARIETIES:

90% Tempranillo
10% Garnacha, Mazuelo y Graciano

WINEMAKING:

The grapes are handpicked and selected. Fermentation takes place in concrete lakes, followed by grape treading and malolactic fermentation in concrete tanks. Long aging in barrels.

TASTING NOTES:

Ruby-colored, clean and bright, the ripe fruit is pleasant and sweet. It maintains a good intensity on the palate.

WINE PAIRING:

This wine can be served with all types of meats.

Serving temperature 16° / 18°

BODEGAS MENTOSTE

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