



MENTOSTE

BODEGA

MENTOSTE RESERVA

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 and bottles.

TASTING NOTES:

Ruby-colored with brick-colored highlights, clean and bright, with aromas of ripe fruit, giving way to spices like pepper. Smooth and long-lasting on the palate.

WINE PAIRING:

Accompanied by pasta, vegetables and semi-cured cheeses.

Serving temperature 16° / 18°

BODEGAS MENTOSTE

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