



MENTOSTE

BODEGA

VENDIGORNA

GRAPE VARIETIES:

100% Tempranillo

WINEMAKING:

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

TASTING NOTES:

Cherry red, clean and bright wine. It displays red and black fruit and has a good entry on the palate.

WINE PAIRING:

Very tasty accompanied by meat.

Serving temperature 12° / 14°

BODEGAS MENTOSTE

San Marcelo, 8 - 26290 Briñas, La Rioja
M. 616 018 262 - info@bodegasmentoste.com
www.bodegasmentoste.com