



VARIETAL TEMPRANILLO

THE QUINTESSENTIAL RIOJA GRAPE

GRAPE VARIETIES: 100 % Tempranillo, manually harvested and coming from our own vineyards in Finca Los Almendros, Rioja Baja. The climate in this part of Rioja, with clear Mediterranean influence, provides excellent maturations which, combined with a low yield viticulture, result in modern Riojas with a "mediterranean soul".

AGEING: aged during 6 months in American oak and another 6 months in bottle before release.

TASTING NOTES: With red ruby color of good intensity, it surprises in the nose for its ripe fruit with fine and discreet traces from its noble ageing. Very good presence and structure in the mouth, with good round tannins and long fruity finish.

Food suggestion: Terrific match for tapas or meats.



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