

COLECCIÓN TEMPRANILLOS

# TEMPRANILLO



Tempranillo.



High quality grapes selected on the vineyards of our property, managed to produce the highest possible number of bunches of smaller berries. Very high plantation density and low vigour rootstocks.



Made from carefully destemmed grapes. The first phase of the alcoholic fermentation is managed to extract the fruit character carried on the grape skins. An eight-day alcoholic fermentation is followed by four days of maceration in contact with skins follows. The maximum temperature reached was 27°C. Nine months ageing in American oak barrels.



Deep red colour with purple hues.



Intense red berry fruit bouquet, where toffee and eucalyptus notes from the barrel ageing clearly show through, blending in with fresh ripe fruit and licorice aromas.



Subtle attack on the palate developing into a powerful and elegant mouthfeel, showing a wide array of toasted and spicy balanced wine of great length, inviting us to enjoy the aftertaste calmly.

RIOJA  VEGA



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WINERIES  
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