



Designation of Origin

D.O.Ca. Rioja

Subregión

Rioja Alavesa (Elciego)

Vintage

2021

Ageing

Young wine Carbonic Maceration.

Varietals

Tempranillo de rendimiento medio.

Winemaking

Fermentation begins with the carbonic maceration system, traditional in Rioja Alavesa, which intensifies the fruity character and the juicy sensation of the red wine.



“ A red wine that expresses the most lively and modern side of tradition. Born from the carbonic maceration method, typical of the region, it is passionate for its fruity character, sweetness and freshness. ”

Roberto Martinez. Winemaker.

Tasting Note

Deep violet color.

The nose presents intense and fruity aromas with hints of wild fruits, violets and strawberry candy.

The palate is fresh and sweet. Enveloping, joyful and with a very intense and pleasant passage.

Analysis

Graduación: 14% vol.

Free SO₂: 32 mg/l.

Total SO₂: 58 mg/l.

Total acidity: 4,2 g/l (a.s.).

Volatile acidity: 0,16 g/l (a.a.).

Residual Sugar: 1,5 g/l.

*Contains sulfites