



- 🌐 D.O. Rueda
- 🌐 Stainless steel vat fermentation with temperature control. Maceration: 18 days (daily rack and return). Fermentation at 22°C for approximately 10 or 12 days.
- 🌐 Ageing: 3 months in new American oak barrels
- 🌐 Grape Variety: 100% Tempranillo
- 🌐 Alcohol contents 13%
- 👁️ Bright and clean, mid-depth ruby red colour and purple hue.
- 👃 Intense **aromas** reminiscent of mulberry and blackberry and hints of vanilla from the 3 months oak ageing.
- 👄 Soft and velvety **on the palate**, perfect balance between tannins and acidity, round and long finish.
- 🍷 Pairing: all types of meat.
- 🌡️ Serving Temperature: 14-16°C

TECHNICAL INSTRUCTIONS:

Storage conditions: Store in a place below 20°C. Best before two years.

Shipping conditions: Transport under dry and required temperature conditions.

Allergens: Sulphites > 10mg/kg 'contains sulphites' on the label. GMO free.



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DENOMINACIÓN
DE ORIGEN