



milenrama

TEMPRANILLO



Characteristics

Grape Variety: Tempranillo

Appellation: D.O.Ca. Rioja

Viticulture: gobelet pruning. The average age of vineyards is 40 years old, grown on clayey- calcareous soils, with graves in surface; altitudes between 300-500m

Elaboration: harvesting by hand. 15 days of alcoholic fermentation in concrete and stainless-steel tanks at 25 degrees. 23 days of malolactic fermentation after the alcoholic fermentation.

Tasting notes

Beautiful purple color; frank varietal aromas of Tempranillo: red fruits (blackberries, red currants), liquorices. Tasty in the mouth, fruity and fresh. Medium aftertaste.

Pairing

Perfect for tapas, rice, pasta and cheese, as well as all kind of meat.