



90% Tempranillo/ 10% Viura



Early October



Traditional method of Carbonic Maceration without separating the stem from berry

Gold Medal at MONOVINO



MACERACION CARBONICA



Rioja: Between the Sierra de Cantabria mountains and the River Ebro. The mountains protect the grapes from cold northern wind. Clay calcareous soil.

13.5%

Nose: floral and fruit notes



Palate: fruity and well-balanced acidity



Pair with starters, cheese, white meat, and sushi



Your BEVERAGE WORLD SPECIALTIES