

FUNDADA EN 1879



Grapes  
100% Tempranillo

Region/Appellation  
Rioja

Alcohol by volume  
13.50%

Residual Sugar  
less than 2.00 g/l

pH  
3.75

Total Acidity  
5.11 g/l

Vegetarian  
Yes

Vegan  
Yes

Drinking Window  
2021 - 2023

Tasting Guide



Tasting note printed  
20/10/2021

# Maceración Carbónica 2017

## Winemaker Notes

This wine has great aromatic intensity with classic aromas of fresh strawberries, blackberries, wild berries and floral notes. On the palate there is marked sweet berry flavours with grippy tannins, leading to a long and fruity finish.

## Vineyard

This wine is made from Tempranillo grapes from various plots in Rioja Alavesa.

## Winemaking

Grapes were hand harvested and whole bunches were put into stainless steel tanks, where, at controlled temperatures, carbonic maceration took place. This is a traditional winemaking technique in Rioja Alavesa. This results in wines with marked character and personality: fresh and light bodied, fruity and flavourful.

## Vintage

The 2017 vintage in Rioja Alavesa was marked by the effects of the April frost as well as drought conditions in summer. The region reported the earliest vintage in recent history but with excellent quality. Canopy management and general viticulture were fundamental in achieving these results.

## Food match

Grilled and Roasted Red Meats

A great wine for tapas - particularly charcuterie.

