

FUNDADA EN 1879



#### Grapes

100% Tempranillo

#### Region/Appellation

Rioja

#### Alcohol by volume

13.00%

#### Residual Sugar

less than 2 g/l

#### pH

3.86

#### Total Acidity

4.48 g/l

#### Drinking Window

2023 - 2023

#### Tasting Guide



Light

Medium

Full

#### Tasting note printed

01/05/2024

# Maceración Carbónica 2018

## 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 2018 harvest began at CVNE on the 19th September and ended on the 26th October. Given the adverse weather conditions of this year's harvest, timing of key tasks in the vineyard was critical to obtaining high quality grapes. The harvest began with a dry autumn, following one of the worst droughts in history, and winter began with long awaited rains, cold spells, frost and snow, which were common in past years. There then followed a cold, wet spring and a warm summer. Considering that this was a year with high rainfall, the harvest took place calmly and selectively.

## Food match

Grilled and Roasted Red Meats

A great wine for tapas - particularly charcuterie.

