



RIOJA COSECHA



Vntg 2021



GRAPE VARIETY

Tempranillo, Graciano, Garnacha



VINEYARD

Age: +35

Soil: Clayey-calcareous soils, poor in organic matter.

Altitude (m): 550-700



ANALYTICS

Alcohol Content: 13%



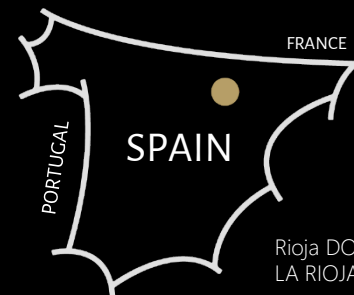
VINIFICATION

This wine was fermented in stainless steel tanks at a temperature of approximately 24 °C for about 10 days, after which is racked to perform the malolactic fermentation. Clarified, stabilized and bottled throughout the year after its elaboration.

AGING



Macerated and aged during 3 months in cement tanks followed by 6 months aged in bottle.



TASTING NOTES

Bright garnet red with violet tones. The nose is sweet, with aromas of blueberries, blackberries and raisin hints. Juicy tannins with mineral notes. Very fresh and crispy and elegant at the same time, persistent and fruity aftertaste.



PAIRING

Perfect pairing with cold meat, steak tartare, grilled chicken and small game meat.



LOGISTICS

Shipper 12 bottles

L:	W:	H:	Wt:	WMF Pallet:	Wt Pallet:
32 cm	23,8 cm	31cm	14.3 Kg	70 cs	1001 Kg

Shipper 6 bottles

L:	W:	H:	Wt:	Europallet:	Wt pallet:
24 cm	16 cm	31 cm	7,2 Kg	125 cs	900 Kg