



6cepas



Yearly elaboration: 13.000 bottles



Vineyard location: Haro - San Asensio - Rodezno - Rioja Alta



Varieties of grape: Tempranillo 100%



Elaboration process: The grapes are, first, selected in the vineyard. The boxes with the grapes arrive to our premises where a further double selection process takes place: the first one automatic and the second one manual after which the best grapes are obtained. These will ferment in our French oak vats. The ageing process takes place in French oak barrels for a period of five months.



Alcohol content: 13,5%



Serving temperature: 16º C



Tasting note: Intensely ruby red, as it is characteristic of its youth. In the nose there is an harmonious combination of red berries notes with those of a spicy and toasty nature. In the mouth has a strong beginning characterized by its structure that combined with a soft tanic expression, yields a long and pleasant bouquet.



Pairing recommendations: This wine is ideal for drinking it by itself or with cold cuts, meats or cheeses.



Additional information: Wine stabilized by natural procedures, which can produce natural precipitations in the cold.



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