



From winery's organic vine estates. Night mechanical harvest.

- D.O. Rueda**
- From winery's organic vine estates. Stainless steel vat fermentation with temperature control, with daily rack and return. Fermentation at 22°C for approximately 10 or 12 days. Three months in oak barrels.
- Variety:** Tempranillo
- Alcohol 13% by Vol.

TASTING NOTE:

- Bright and clean, mid-depth ruby red **colour** and purple hue.
- Intense **aroma** with hints of ripe berries.
- Soft and velvety on the **palate**, perfect balance between tannins and acidity, round and long finish.
- Pairing: Stews, roasts and cheese.
- Serving Temperature: 14 – 16°C.



Vegan Wine Certification

TECHNICAL INSTRUCTIONS:

Storage Conditions: Store in a place below 20°C. Best before two years.

Shipping Conditions: Transport under dry and right temperature conditions.

Allergens: Sulphites 10 < mg/kg 'contains sulphites' on the label. GMO free.

