

## FRESH AND BOLD



### VINEYARDS

Handpicked grapes from old vineyards, more than 40 years old, located in the Sonsierra region, at the heart of Rioja Alta.



### VARIETIES

100% Tempranillo



### ELABORATION

Made with the traditional free-running method after maceration with the skins for around 24 hours to obtain the right colour. Fermentation in stainless steel tanks for about 15 days at a controlled temperature of 16-17° C.



### TASTING NOTE

Strawberry pink in colour, with a youthful violet edge.

The bouquet is dominated by strawberries and a hint of sharp strawberry-flavoured candy, against the background of liquorice so typical of the Tempranillo grapes from our vineyards.

In the mouth it is sweet and fresh, filling the mouth with impressions of red fruits and candies, and has a long finish in which the sensations of the bouquet persist, inviting us to continue drinking.



### PAIRING

Serve as an accompaniment to mildly flavoured pasta dishes, rice dishes, vegetables of all kinds and white meat. Also pairs perfectly with pizza!



### Silver Medal

Concours Mondial de Bruxelles, 2015

2014 Vintage



### Silver Medal

AWC Vienna International Wine Challenge, 2015

2014 Vintage



Tim Atkin  
Master of Wine, 2018

2016 Vintage

