

YOUNG AND AUTHENTIC



VINEYARDS

Handpicked grapes from vineyards located in the Sonsierra region, at the heart of Rioja Alta.



VARIETIES

100% Tempranillo



ELABORATION

Fermentation at a controlled temperature of 25°C to preserve and extract the fruity aromas to the maximum, plus maceration with the skins of around only 7 days so as not to extract too many.



TASTING NOTE

A sweet, aromatic wine, bright cherry-red in colour with a violet edge.

The bouquet is notable for its intense aromas of forest fruits such as blackberry and redcurrant, which combine perfectly with the hints of liquorice and dairy.

In the mouth it is pleasant and long, leaving intense traces of red fruits and liquorice.



PAIRING

An ideal accompaniment to rice, red meat, legumes, freshwater fish, cured meat and mild cheese.



Gold Medal

International Tempranillo Awards 2014

2013 Vintage



Silver Medal

International Wine Challenge 2017

2015 Vintage

87
PUNTOS
★★★★

GUÍAPEÑÍN

Guía Peñin, 2018
2016 Vintage



Silver Medal

AWC Vienna International Wine Challenge, 2018

2017 Vintage

