



Amor de Madre

CRIANZA

RED WINE - D.O.Ca. RIOJA

WINEMAKING

A blend based on Tempranillo grapes. Ageing in American and French oak barrels for 12 months. Light clarification. No tartrate stabilisation, just the natural stabilisation which

ANALYSIS

Alcohol: 14% vol.

Total acidity: 5 g/l in tartaric

TASTING NOTE

Cherry red in colour with flashes of garnet.

Initially in the glass the predominant aromas are of vanilla, cocoa and spices from oak ageing, which after light swirling come together with intense notes of ripe red fruits. On the palate there are rounded tannins, and it is balanced and elegant. The oaky notes are more subtle than on the nose, and are very well integrated. Medium in length with a good ripe fruit finish.

OPTIMUM STORAGE CONDITIONS

Store in a cool place, at between 13 and 17°C. Protect from direct light and vibrations.

OPTIMUM SERVING CONDITIONS

Serve at room temperature – between 16 and 18°C.

FOOD MATCHING

A perfect accompaniment with cheeses, grills, vegetable dishes and in fact any dishes prepared "with love".

