

B O D E G A S V I O N T A



YOU&ME

Tempranillo - D.O.Ca. Rioja

GRAPE VARIETY

100% Tempranillo

ANALYSIS

Alcohol: 13,6% vol.

Total acidity: 4,75 g/l (in tartaric)

WINEMAKING

100% Tempranillo grapes

Alcoholic fermentation at a maximum temperature of 26 °C. Skin maceration for 10 days. Gravity racking and separation of the free run wine and the press wine. Malolactic fermentation in stainless steel tanks at a controlled temperature of 21 °C. Clarification with vegan-friendly products and subsequent cold stabilisation. Amicrobial filtration.

TASTING NOTE

Star bright ruby red with flashes of violet denoting its youth.

Explosively intense on the nose, but not overly complex, with red fruit aromas of strawberry and raspberry dominating.

On the palate it is pleasant with good fruit flavours and balance. medium to low in intensity, with a finish dominated by red fruits, making for a very enjoyable att round wine for all occasions.

OPTIMAL STORAGE AND SERVING CONDITIONS

Storage in a cool place at a constant temperature – between 13 °C and 17 °C.

Protected from light and vibrations.

Serving perhaps lightly cooled, between 13 °C and 15 °C.

FOOD PAIRING

Rice dishes, pasta Bolognese, salads, all manner of tapas and kebabs, mild cheeses and cured meats.