



VAZA

Tempranillo Red Wine



Denomination
D.O.Ca. Rioja

Varietal
Tempranillo

Analysis
Alcohol: 13,00% vol.
Total acidity: 4,5 g/l (in tartaric)

Winemaking
Tempranillo grapes.
Alcoholic fermentation at a maximum temperature of 24° C. Skin maceration for 10 days. Malolactic fermentation in stainless steel tanks at controlled temperature of 20° C. Clarification followed by cold tartrate stabilisation. Amicrobial filtration.

Tasting Note
Star bright, medium colour intensity. Ruby red with violet notes, indicating youth. High aromatic intensity, with red raspberry and strawberry fruits dominating, which is particularly typical of Rioja Alavesa Tempranillos. On the palate it is light, bright and balanced. Medium in alcohol and acidity, a direct result of the vintage conditions. On the finish the fruit flavours deliver a greater intensity.

Optimal storage conditions
In a cool and constant temperature (between 13 and 17° C). Protected from light and vibrations.

Ideal Serving Conditions
Serve at room temperature – between 13 and 15° C.

Food pairings
Rice dishes, pasta Bolognese, salads, most tapas and aperitifs, mild cheeses and Iberian ham and dried, cured meats.