El Rueda

Joven : Tempranillo 60%, Grenache 40%

Vineyard : N.R.E 31/42110 NA Estate, Olite

FEATURES :
250 ha of vineyards. Clay-limestone soils. Gently sloping hillsides; higher plots of the estate are fresher and more airy, with pebbles in some plots. Ideal site. Environmentally friendly treatment methods.

ALTITUDE :
Influenced by the Mediterranean climate in the south and by the Continental climate in the north; hot summers, mild autumns with contrasting temperatures award perfect ripening of red grapes.

FERMENTATION :
5 days with daily pigeage and montage. Temperature strictly controlled not exceeding 26 degrees Celcius. Malolactic fermentation in stainless steel tanks before the final coupage. Then clarified and bottled.

AGING :
Potentially 3 years

TASTING NOTES :

Colour :	Intense cherry red with violet hues.
Aroma :	Aromas of bouquet of red fruit, cherry and raspberry with hints of liquorice.
Palate :	Moreish palate, balanced with silky finish.
Food Pairing :	Its fruitiness makes this wine a fabulous match for starters, cured meats, certain types of fish and stews.
Serve :	Serve at 18 ºC.
Format :	750 ml.

TECHNICAL INFORMATION :

Alcohol :	14.61%
Sugars :	2.2 g/l
Acidity :	4.6 g/l