












From winery's organic vine estates. Night mechanical harvest.

-  **D.O. Rueda**
-  From winery's organic vine estates. Stainless steel vat fermentation with temperature control, with daily rack and return. Fermentation at 22°C for approximately 10 or 12 days. Three months in oak barrels.
-  **Variety:** Tempranillo
-  Alcohol 13% by Vol.

TASTING NOTE:

-  Bright and clean, mid-depth ruby red **colour** and purple hue.
-  Intense **aroma** with hints of ripe berries.
-  Soft and velvety on the **palate**, perfect balance between tannins and acidity, round and long finish.
-  Pairing: Stews, roasts and cheese.
-  Serving Temperature: 14 – 16°C.



Vegan Wine Certification

TECHNICAL INSTRUCTIONS:

Storage Conditions: Store in a place below 20°C. Best before two years.

Shipping Conditions: Transport under dry and right temperature conditions.

Allergens: Sulphites 10 < mg/kg 'contains sulphites' on the label. GMO free.

