

MABELUCA BINOMIO



TEMPRANILLO

- *Wine Type:* Red Wine
- *Area:* D.O. La Rioja
- *Grape Variety:* 100 % Tempranillo
- *Elaboration:* The grapes are harvested between the second half of September and the first half of October, when the optimum point of phenolic ripening has been reached. For the elaboration of this wine, a selection of grapes is made, coming from the plots with the best quality. Fermentation carried out in stainless steel tanks at a controlled temperature between 24-26°C, with automatic pump-over control for the extraction of aromatic and color compounds.
- *Ageing:* 24 months in American and French oak barrels in bottle.
- *Serve Temperature:* 14° - 18° C
- *Tasting Notes:* Ruby red in color with a good robe, with tile rims. Balsamic aromas of good intensity, highlighting notes of vanilla, chocolate, leather and soft toasted well integrated with ripe fruit and a mineral background. On the palate with a persistent attack, good structure and noble tannins. Silky, with flavors that have matured over time and give it elegance. The final sensation is long and pleasant, with notes of ripe tannins and mineral aromas.