

MABELUCA MONOMIO



TEMPRANILLO

- *Wine Type:* Red Wine
- *Area:* D.O.Ca Rioja
- *Grape Variety:* 100 % Tempranillo
- *Elaboration:* The grape tempranillo harvest is done in the 15 first days of September and in the first week of October, when the grape has reached a good point of phenolic ripening. The alcoholic fermentation is done in stainless steel deposits in a controlled temperature between 24-26°C, with automatic pump-over control for the extraction of aromatic and color compounds.
- *Bottle capacity:* 75 CL
- *Serve Temperature:* 16° - 18° C
- *Tasting Notes:* Vivid and bright purplish red with purple iridescence that denotes its youth. With good aromatic potential, rich in nuances of forest fruits such as blackberry, strawberry, raspberry, blueberry, intense and outstanding. In the mouth, it is concentrated with a good fruit load and structured. It has a lot of volume, flooding the whole mouth and the final sensation is very pleasant. It is a round and tasty wine, with a good balance between alcoholic strength, acidity and structure. Long, and very persistent, reminiscent of candied black fruits.