

MABELUCA

TRINOMIO



TEMPRANILLO, GARNACHA GRACIANO

- *Wine Type:* Red Wine Crianza
- *Area:* D.O.Ca Rioja
- *Grape Variety:* 70 % Tempranillo, 20% Garnacha, 10% Graciano.
- *Elaboration:* The grape harvest takes place in the second fortnight of September, and the first of October, when the grape has reached the optimum point of phenolic maturation. 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:* 12 months of aging between barrel and 6 in bottle.
- *Service Temperature:* 14° - 16° C
- *Tasting Notes:* Cherry red with a good robe, with ruby rims. In the mouth it is tasty, with soft and ripe tannins, which gives it a very pleasant sensation of volume. Flavors of black fruit in jam and marmalade stand out, with toasted notes of coffee cream and cocoa. Jam of red and black fruits (blackberry, strawberry, raspberry), very well integrated with balsamic notes, vanilla, creams and roasted notes provided by the wood.