

FAMILIA VALDELANA

SINCE 1583




RIOJA
DENOMINACIÓN DE ORIGEN CALIFICADA

YOUNG RED WINE








DESCRIPTION

- GRAPE VARIETY:  Tempranillo 95% and 5% Viura. The outstanding variety of Rioja paired with a touch of Viura to maximize and show off the aromas of the Tempranillo.
- VINEYARD AGE: 37 years old.
- SOIL TYPE: Calcareous clay with pebbles.
- CLIMATE: Mediterranean with Atlantic influence.

"Manual harvest"

TASTING NOTE

- APPEARANCE:  Deep cherry red with a violet edge and purple iridescence. Dense teardrops, lightly dyed with a delicate fall
- AROMA:  Aromas of forest fruits, wild blackberries, raspberry, red currant. Fresh blackberry and strawberry are highlighted by a subtle hint of violets
- TASTE:  Powerful and meaty. On the palate it is rich but balanced by the acidity. A long aftertaste of pure red fruits with a easy going and fresh character.
- SERVING TEMPERATURE:  Between 12°C and 14°C
- FOOD PAIRING:  Legumes, red meats, roasts, mushrooms and oily fish.

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