



Young wine from Rioja Alavesa is made using the traditional carbonic maceration method.

Tempranillo is the predominant grape variety in Rioja.


 **tempranillo**

Alc. 13 % Vol.

 12 °C

 picota cherry
violet rim

 red fruits: strawberry and raspberry

 fresh, silky, sweet intense
and fruity aftertaste

The grape bunches are deposited whole in the tanks. From the inside of the grape and thanks to natural fermentation the aromas and the colour of the skin are extracted. Pressing the grape bunches completes the alcoholic fermentation of the wine.