




Carbonic maceration is the traditional method of winemaking in Rioja Alavesa.


Tempranillo is the main variety of red grape in Rioja.


 **tempranillo**

Alc. 13% Vol.

 12 °C

 cherry-red
purple rim

 red fruits: strawberries
and raspberries

 fresh, silky, sweet
intense and fruity aftertaste

The grapes are deposited in the tanks in whole bunches allowing the aromas and color to be extracted both from inside the pips as well the skins during the initial natural fermentation. The alcoholic fermentation of the wine is then completed when the bunches are pressed.