



## AD LIBITUM MATURANA TINTA 2024



**COUNTRY** Spain

**GRAPE VARIETY**  
100% Maturana Tinta.

**ALC. %** 14

### VINEYARDS

Age: More than 30 years old. Soil: Calcareous, clay, with high iron content. Altitude (m): 565. Sustainable farming. Harvested by hand in boxes of 15 Kg.



**APPELLATION**  
Rioja DOCA

### ELABORATION

After destemming, the grapes are introduced in new 500 liters French oak barrels français in which alcoholic and malolactic fermentation takes place. Aged for 11 months in the same French oak barrels where it fermented.

### PAIRING

Appropriate for mature cheese, venison, goulash, salmon, BBQ.

### TASTING NOTES

Important layer of cherry red color. On the nose it is spicy with notes of chocolate and green pepper (the latter characteristic of the variety). In the mouth it is voluminous with a refreshing acidity, velvety tannins and a long persistence.

### RATINGS

- 93 Tim Atkin , vntg 2024
- 92 Tim Atkin , vntg. 2023, 2022, 2020

### LOGISTICS

**6 PACK**  
52 x 31 x 9,1 cm  
9 Kg

**12 PACK**

**VMF**  
108 cs 6  
1002Kg| 79,6cm

**EUROPALLET**  
108 cs 6  
1002Kg| 79,6cm