MISA & CUVÉE

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 tronçais 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	12 PACK	VMF	EUROPALLET
52 x 31 x 9,1 cm 9 Kg		108 cs 6 | 1002Kg| 79,6cm	