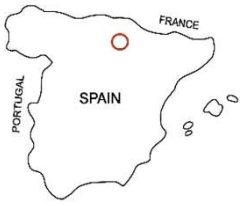


Almaraz VS



Bodegas del Medievo



Rioja DOCa



GRAPE VARIETY

100% Tempranillo.

ALCOHOL %

13.0%

TERROIR

Age: More than 40 years old.

Soil: Calcareous clay and sandstone.

Altitude (m): 550.

Organic and sustainable farming.

Controlled Harvest

VINIFICATION

Malolactic fermentation during 14 days at a controlled temperature.

AGING

Aged 6 months in American oak.

PAIRING

Perfect pairing with Ibérico bellota ham, roasted lamb, beef Wellington, fillet mignon, suckling pig and all important dishes

LOGISTICS

12 pack | 32 cm x 23,8 cm x 31 cm | 14,3 Kg

VMF | 70 cs 12 | 1001 Kg | 180 cm

TASTING NOTES

Red ruby color with lime glints and purple depth. Prune and apricot flavors with cedar wood and vanillas touch. Full bodied and lengthy finish with balsamic mineral notes.

"Vendimia Seleccionada" means that there is a selection made in the plot to pick up the best for this wine. Not all grapes are suitable for Almaraz, so that is why we made a selection starting for the grapes on the field. We could translate this as "selection of grapes made during harvest".