

IMPERANTE TINTO



COUNTRY Spain

GRAPE VARIETY

Tempranillo, Graciano, Garnacha.

ALC. % 13

VINEYARDS

Age: More than 35 years old.

Soil: Calcareous and clay, poor in organic matter.

Altitude (m): 560-700.

Sustainable farming. Zero residue wine.

Hand harvested.



APPELLATION

Rioja DOCa

ELABORATION

This wine was fermented in stainless steel tanks at a temperature of approximately 24 °C for about 10 days, after which is racked to perform the malolactic fermentation. Clarified, stabilized and bottled throughout the year after its elaboration. Macerated and aged during 3

PAIRING

Perfect pairing with cold meat, steak tartare, grilled chicken and small game meat.

TASTING NOTES

Bright garnet red with violet tones. The nose is sweet, with aromas of blueberries, blackberries and raisin hints. Juicy tannins with mineral notes. Very fresh and crispy and elegant at the same time, persistent and fruity aftertaste.

LOGISTICS

6 PACK
24 x 16 x 31 cm |
7,2 Kg

12 PACK
32 x 23,8 x 30,5
cm | 14,

VMF
140 cs 6 70 cs 1

EUROPALLET
140 cs 6 60 cs 12