MISA & CUVÉE

IMPERANTE TINTO 2025

LÓPEZ - ALONSO



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.
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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.

RATINGS

LOGISTICS

6 PACK	12 PACK	VMF	EUROPALLET
24 x 16 x 31 cm | 7,2 Kg	32 x 23,8 x 30,5 cm | 14,3 Kg	140 cs 6 | 1038Kg | 242cm 70 cs 12 | 1001Kg | 177,5cm	125 cs 6 | 900Kg | 180cm 60 cs 12 | 858Kg | 208cm