

SÍNODO LOS TOLLOS



COUNTRY Spain

GRAPE VARIETY

97% Tempranillo, 3% Mazuelo and Malvasia.

ALC. % 14

VINEYARDS

Age: More than 40 years old. Soil: Sand.
Sustainable farming. Harvested by hand in small cages of 8 Kg.



APPELLATION

Rioja DOCa

ELABORATION

Manual destemming. Alcoholic fermentation in 1500L stainless steel tanks. Spontaneous fermentation with whole grain until 1010-1020 density. Pigeage and the fermentation ends with 2 smooth pumping over/day, only to wet the cap. Aged for 11 months with batonnage twice/week.

PAIRING

Chili w/carne, barbecued beef w/dry marinade, duck salad w/strawberries, filet mignon w/peppercorn sauce, mixed grill of beef, sausage and chicken, rib eye steak w/parmesan and salad

TASTING NOTES

Deep and bright cherry red color with more aromas of ripe black fruit. Concentrated with a pleasant and creamy oak background. A balance between length, freshness and intensity.

RATINGS

- 95 Tim Atkin , vntg 2021
- 94 Wine Enthusiast , vntg 2021
- 92 Robert Parker (WA) , vntg 2021, 2020
- 93 Robert Parker (WA) , vntg 2021, 2018
- 94 Tim Atkin , vntg 2019

LOGISTICS

6 PACK
34 x 25 x 17 cm; 8Kg

12 PACK

VMF
104 cs 6
862Kgj 161cm