

MÆDIEVO

Vendimia Seleccionada



Medievo Vendimia Seleccionada

TASTING NOTE

COLOUR

Red rubi color with lime glints and purple depth.

AROMA

Aroma of very mature fruits with mineral notes, Leather and vanilla.

PALATE

Dry fruit flavors (prune and apricot). Full bodied wine enjoying excellent persistence of flavors thanks to its well polished tannins. Gorgeous lengthy finish with balsamic mineral flavours.



ELABORATION

It was aged for 6 months in oak barrels. Alcoholic and malolactic fermentation in stainless steel tanks at a controlled temperature below 24°C to preserve the fruit .

VARIETIES

100% Tempranillo.

BARREL

70% American oak barrel and 30% French oak barrel.

PAIRING

Stews, poultry and roasted red meat or pig, foie gras, cured cheeses and sausages.

ANALYSIS

Alcoholic degree: 13% Vol.

Volatile acidity: 0.55 g/L

Total acidity: 5 g/L

pH: 3.60

Reducing sugar: 2 g/L

Total sulfur dioxide: 100 mg/L