

NOTAS del medievo

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TASTING NOTES

COLOUR

Intense red ruby color with tile tones.

AROMA

Aromas of ripe red fruits harmonize with the spicy notes of the new barrel and hints of hazelnut and cocoa on the palate.

PALATE

The wine is soft and warm. A clear example of the wines that have made the region of Rioja famous.



ELABORATION

This wine is made with grapes from our oldest vineyards which are at least 40 years old. The old vines produce wines with very high concentration. Because of the type of vineyard the grapes are harvested manually.

VARIETIES

100% Temranillo

BARREL

100% New French oak barrel.

PAIRING

Ideal to eat with legumes, foie gras, cheeses, stews of red meats and hunted meats.

LASTEST AWARDS

- Silver Medal, *Concours International de Lyon 2016*
- *Best top 100 Riojas* in Germany

ANALYSIS

Alcoholic degree: 13.5% Vol.
Volatile acidity: 0.50 g/L
Total acidity: 5 g/L
pH: 3.60
Reducing sugar: 2 g/L
Total sulfur dioxide: 100 mg/L