



El Ruedo

Joven : Tempranillo 60%, Grenache 40%

Vineyard : N.R.E 31/42110 NA Estate, Olite

FEATURES :

250 ha of vineyards. Clay-limestone soils. Gently sloping hillsides; higher plots of the estate are fresher and more airy, with pebbles in some plots. Ideal site. Environmentally friendly treatment methods.

ALTITUDE :

Influenced by the Mediterranean climate in the south and by the Continental climate in the north; hot summers, mild autumns with contrasting temperatures award perfect ripening of red grapes.

FERMENTATION :

5 days with daily pigeage and montage. Temperature strictly controlled not exceeding 26 degrees Celcius. Malolactic fermentation in stainless steel tanks before the final coupage. Then clarified and bottled.

AGING :

Potentially 3 years

TASTING NOTES :

Colour : Intense cherry red with violet hues.

Aroma : Aromas of bouquet of red fruit, cherry and raspberry with hints of liquorice.

Palate : Moreish palate, balanced with silky finish.

Food Pairing : Its fruitiness makes this wine a fabulous match for starters, cured meats, certain types of fish and stews.

Serve : Serve at 18 °C.

Format : 750 ml.

TECHNICAL INFORMATION :

Alcohol : 14.61%

Sugars : 2.2 g/l

Acidity : 4.6 g/l

