

Fernández Gómez



TYPE OF WINE

Red Young Wine

GRAPE VARIETIES

90% Tempranillo.
10% Viura (Macabeo)

ALCOHOLIC DEGREEEL

13,5% vol.

PRODUCTION AREA

D.O.Ca.Rioja
RIOJA ALAVESA
WINE FROM LABASTIDA

VINEYARDS

Set of vineyards

WINEMAKING

Harvested by hand, reception in wagons of 2.500 kilos.
Traditional elaboration Carbonic maceration young red wine of Rioja Alavesa.

The alcoholic fermentation is taken in concrete vats and keep it in the concrete the necessary time before to being bottled.

TASTING NOTE

Purple cherry color. Straight and intense aromas, Wild berries, blue flowers (lavender), litter, and Balsamic. In the mouth is a juicy, fruity, fresh, feeling of Raspberries and menthols.

Paring with informal meals such as tapas/pintxos, cheese and typical dishes from La Rioja, such as Potatoes Rioja-Style

Service temperature 14° C