

Entari

Young Red Wine (D.O.Ca. Rioja)



Grape Variety:

100% Tempranillo. Picked by hand.

Vineyards:

Located in Ábalos and San Vicente de la Sonsierra, Rioja Alta. Clay and Limestone soil.

Vinification:

Bunches are carefully sorted on the selection table, and then destemmed. The grapes are transferred to a tank for skin-contact maceration.

After several days, tumultuous fermentation starts in the liquid found underneath the cap of skins floating on the surface. Automatic pumping-over and punching-down allow the tannins and colour to be extracted from the grape skins. The entire fermentation is temperature-controlled in order to favour the survival of the yeasts until the end of the process.

When fermentation finishes, the wine is run off by gravity.

Tasting Note:

Deep ruby red with violet notes. Fresh ripe red fruit on the nose. In the mouth full, rounded and balanced with touches of tannin, typical of Tempranillo.

Pairing:

Best served with red or white meat, roast lamb, pork, beef, game, poultry, stews, rice dishes, pulses, mushrooms and mature cheese.

Serving Suggestions:

The ideal serving temperature is 14-16°C (57-61°F).