

Monteleiva Joven 2016-2017

Winery:

Marques de Tomares

Grape varieties:

100% Tempranillo

Location:

Fuenmayor, La Rioja D.O Rioja

Alcoholic degree:

13.5%

Elaboration:

100% destemmed grapes. Maceration for 19 days, with 4 times per day pumping

Tasting:

Intense red cheery color with light violet touches. Powerful aromas of ripe fruit with subtle fruity and floral notes. The taste is fresh, meaty, round and rich in fruit expression. Excellent pairing with cheeses, chicken, appetizers and soft meals.

