

BODEGA MARQUES DE TOMARES – DESIGNATION OF ORIGIN "RIOJA"

TECHNICAL DATA SHEET "MARQUES DE TOMARES" CRIANZA RED WINE



Designation of Origin: Rioja

Vineyards: With selected grapes from the best vineyards in the area

Grape variety: 90% Tempranillo, 13% Mazuelo and 3% Graciano.

Harvest: Manual harvest with baskets.

Elaboration: 100% grapes "despalillada" (without waste).

Maceration: 25 days with two daily "remontados" (technical operations in the winery to improve fermentation)

Aging: One year in American and French oak barrels. "Trasiego" (this process involves separating solids deposited on the bottom of barrels during fermentation and during different stages of aging) at 6 months and 14 months in bottle.

Tasting notes: Color: ruby red with double layer.

Aroma: Highlights its elegance, finesse, complexity and long duration.

Palate: The taste is smooth and round on entry with pleasant and velvety sensations. Its tannic structure is elegant with a very good aftertaste for its high persistence.

Analytical data:

Alcoholic strength: 13,98% vol
Volatile acidity: 0,61 g/l (acetic)
Total acidity: 5,1 g/l (tartaric)
Ph: 3,67
Reducing sugar: 2,4 g/l
Total sulfur: 64 mg/l
Color intensity: 8,446

Recommendations: This wine combines especially with roast lamb and suckling pig, red meats in sauce, vegetables, semi cured cheeses and small game.
Optimal consumption temperature: 16-18 °.

Other information:

12 Units per box
60 Boxes per pallet
720 Units per pallet