

BODEGA MARQUES DE TOMARES – DESIGNATION OF ORIGIN "RIOJA"

TECHNICAL DATA SHEET "MARQUES DE TOMARES EXCELLENCE" YOUNG RED WINE



Designation of Origin: Rioja

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

Grape variety: 90% Tempranillo and 10% Graciano.

Harvest: Manual harvest with baskets.

Elaboration: 55% carbonic maceration and 45% grapes "despalillada" (without waste).

Maceration: For 19 days with three daily "remontados" (technical operations in the winery to improve fermentation)

Aging: 3 months in new American oak barrels and 9 months in bottle.

Tasting notes: Color: Ruby red color with very intense layer, appreciating certain violet touches due to his youth and ocher rim due to his stay in oak barrels.

Aroma: Highlights his fruity aroma, accompanied by touches of vanilla. Lingering and lasting.

Palate: On the palate, highlights its great structure and complexity, recalling its freshness. It has a great roundness due to his stay in the bottle and pleasant and intense aftertaste.

Analytical data:

Alcoholic strength: 13,68% vol
Volatile acidity: 0,54 g/l (acetic)
Total acidity: 4,8 g/l (tartaric)
Ph: 3,77
Reducing sugar: 1,9 g/l
Total sulfur: 65 mg/l
Color intensity: 10,203

Recommendations: It combines perfectly with cheeses, meats and soft blue fish.
Optimal consumption temperature 13-15°

Other information:

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