

BODEGA MARQUES DE TOMARES – DESIGNATION OF ORIGIN "RIOJA"

TECHNICAL DATA SHEET "MARQUES DE TOMARES RESERVA" RED WINE



Designation of Origin: Rioja

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

Grape variety: 80% Tempranillo, 15% Graciano and 5% Mazuelo.

Harvest: Manual harvest with baskets.

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

Maceration: 30 days with two daily "remontados" (technical operations in the winery to improve fermentation)

Aging: 24 months in French and American 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 a minimum of 30 months in bottle.

Tasting notes: Color: Noted for its beautiful roof tile color with great intensity.

Aroma: In nose is exceptional for its limpid and complex aromas.

Palate: In mouth is splendid, tasty, wide and round with a powerful finish, due to their large structure.

Analytical data:

Alcoholic strength: 14,07% vol
Volatile acidity: 0,79 g/l (acetic)
Total acidity: 5,3 g/l (tartaric)
Ph: 3,69
Reducing sugar: 2,1 g/l
Total sulfur: 87 mg/l
Color intensity: 9,331

Recommendations: It is recommended to open between 30 and 45 minutes before consume. Combine with game meats, red meat with sauces and roasted birds with strong fillings. Optimal consumption temperature 18 to 19 °

Other information:

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