



# RC Medalla de Oro

**Type of wine:** young red.

**Grape variety:** 100% tempranillo.

**Vineyards and harvest:** 15-35 year old vines. The harvest is done manually with ripening and selection controls at the reception in the cellar.

**Elaboration:** alcoholic fermentation in stainless steel vats at a controlled temperature of 25 °C - 27 °C during 10 days. Malolactic fermentation is carried out in stainless steel tanks.

**Tasting notes:** cherry red color. Aroma of fruit blended subtly with vanilla and spicy oak flavors. It is complex and elegant in the mouth.

**Serving temperature:** 15 °C - 17 °C.

**Pairing:** sausages, white meats, poultry, stews, pasta and half cured cheeses.

**Presentation:** cardboard box containing six 75 cl bottles.

