



LA SUEGRA

Oaked

Type of wine: crianza red.

Grape varieties: 100 % tempranillo.

Vineyards: 15-20 years old vineyards.

Harvest: manual harvest with ripening control and selection of bunches and grapes in the cellar.

Winemaking: alcoholic fermentation takes place in stainless steel vats at a controlled temperature that ranges from 25°C to 27°C. The process takes 14 days. Malolactic fermentation is done in stainless steel vats. It has matured for six months in oak barrels.

Tasting notes: medium-high intensity cherry-red color. Fruity, blackberry and licorice aromas alongside with vanilla and spiced nuances. Complex and elegant on the mouth with a lingering finish.

Serving temperature: between 12°C and 14°C.

Pairings: cured meat, white meat, poultry, stews, pasta, and semi-cured cheeses.

Presentation: cardboard boxes containing six 75 cl bottles.

