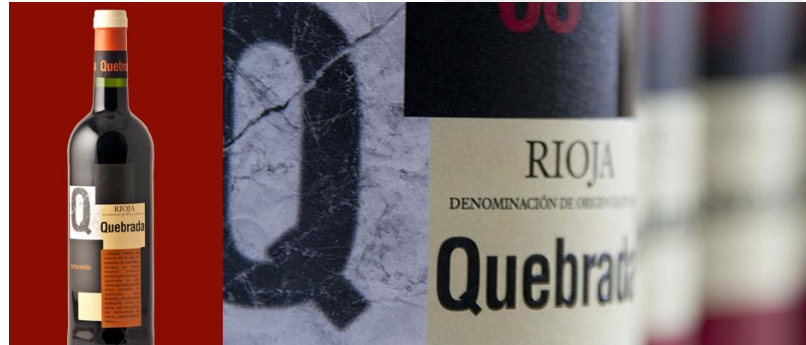


Quebrada Tempranillo



Country of origin: Spain

Region: D.O.Ca Rioja

Grapes: 100% Tempranillo

Content of bottle: 0,75 l and 1,5 l

Type: steel tanks

Alcohol: 14%

Acidity: 4,6 g/l

Residual sugar: 2,2 g/l

Bottle cap: natural cork

Awards: gold medal Mundus Vini(2010, 2013), silver medal Mundus Vini (2011, 2012)

Tasting notes:

Intense purple-red with violet reflexes.

In the nose clear and very fresh with distinct flavors of cherry and rich forest fruits, accompanied by vegetable tones and fresh herbs.

The palate is strong but not pretentious. Very fruity with pronounced tannins.

Wonderful combination of acid and alcohol. Medium-length final that invites for another sip. A fresh, uncomplicated wine- for professionals and enthusiasts alike.

Serve at: 12-14° C

Enjoy with red meats, stews and ripe cheese.