

**TASTING NOTES : JAUN DE ALZATE YOUNG RED WINE**

**Bodegas** Loli Casado

D.O.C. RIOJA (Rioja Alavesa).

**Type of Wine** Young Red Wine.

**Alcohol** 13 % Vol.

**Grape Varieties** Tempranillo 85 %, Mazuelo 5%, Graciano 5%, Viura 5%.

**Age of Vines** 12 - 30 years old.

**Harvest** Manual.

**Fermentation** In cylindrical stainless steel vats with a conical top and capacity of 18,000 Kg at a controlled temperature of up to 30°C.

**Winemaking Method** Using destemmed grapes, without crushing. The wine must is pumped over the cap daily during the 10 days it spends in the vats.

**Pressing** Low pressure vertical pressing.

**Tasting Notes**

- Colour: Bright, intense cherry red with violet/blue hues.
- Aromas: Varietal ripe fruit aromas (blackberries, strawberries), with sweet hints and liquorice.
- Taste: Ripe tannins assembled with the powerful fruit. Very well-balanced acidity.

## **Winemaker's Comments**

Very expressive on tasting, savouring the harvest and evoking the aromas of the fermentation. Intense colour of ripe grape skins.

**Ageing** This wine is not oak aged.

**Closure** Natural cork ( 24 x 45 mm ).

**Recommended Serving Temperature** 13 ° C.

**Cellar Potential** 2 years.

**Food Pairings** Vegetarian dishes, pasta, fresh cheese, hors d'oeuvres and canapés.