

AZULTONO

TEMPRANILLO

D.O.CA RIOJA (SPAIN)

Wine making process

The harvest is carried out between September and October, taking advantage of the freshness of the Rioja mornings to preserve the aromas and keep the grapes in perfect conditions. To make this Tempranillo, the wine was aged for 4 months in 100% American oak barrel to give it the structure and strength we wanted. After clarifying it, we keep it in the bottle.

La vendimia se realiza entre los meses de septiembre y octubre aprovechando el frescor de las mañanas riojanas para conservar los aromas y mantener las uvas en perfectas condiciones. Para elaborar este Tempranillo lo envejecemos durante 4 meses en barrica americana para darle estructura y potencia. Después de clarificar lo guardamos en botella.

Terroir

Grapes come from the vineyards of "Rioja Alta" with Atlantic influence. Vineyards located in "Ventosa" of the Tempranillo variety planted in trellis with clay and limestone soil at 500-600 meters (1600- 2000 ft) altitude.

Uva procedente de viñedos de la Rioja Alta con influencia climática atlántica. Viñedos ubicados en "Ventosa" de la variedad Tempranillo plantado en espaldera con suelo arcillo-calcáreo a 500-600 metros de altura.

Appearance / Visual

Red with medium intensity garnet iridescence.

Color rojo con irisaciones granates, de intensidad media.



Aroma / Olfato

Fresh with aromas of black fruit like blackberry, blueberry and light scents chocolate and spices.

Nariz fresca con aromas a fruta negra, mora, arándanos y ligeras notas de chocolate y especias.



Taste / Gusto

Fresh, young, elegant, round and with a long aftertaste.

Boca fresca, juvenil, elegante, redonda y con una larga retronasal.



Serving temperature / Temperatura

55 - 60°F / 14-16°C.



Food pairings / Maridaje

Goes well with red meat, cured cheeses and chargrilled vegetables.

Perfecto con carnes rojas, quesos curados y verduras al horno.

Type of Wine / Tipo de vino

Red / Tinto

Varieties / Variedades

Tempranillo

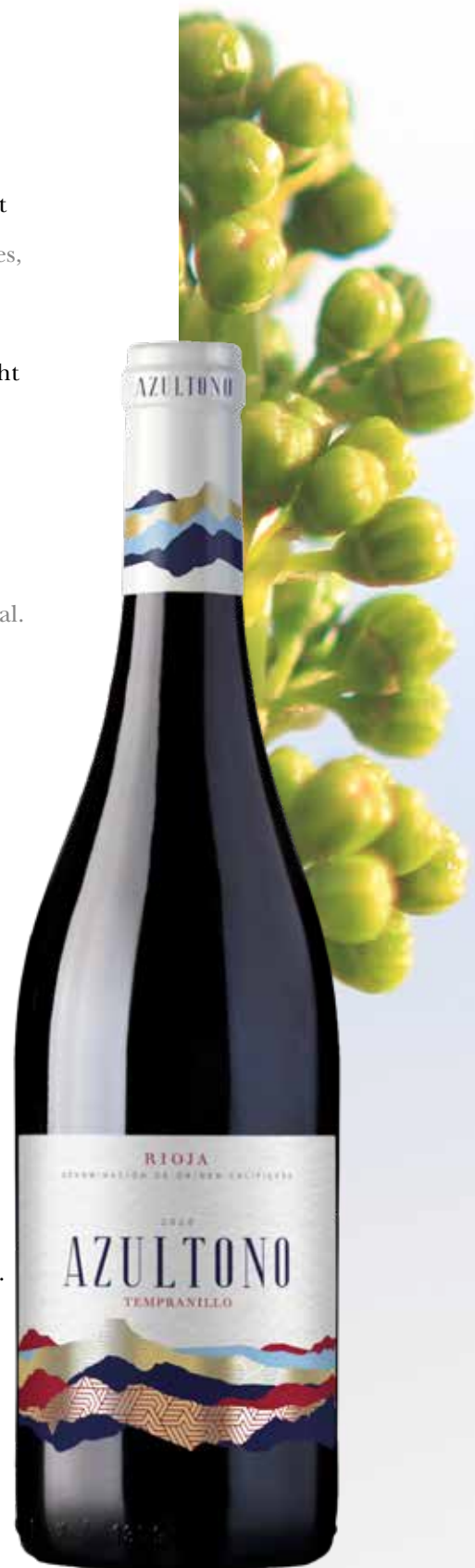
Alcohol / Alcohol

14,50% vol.

Ageing / Crianza

4 months in American oak barrels.

4 meses en barrica americana.



• Layers per pallet:

• VMF PALLET (48x40-inch)

• Cases per pallet:

• Cases per layer:

• Bottle barcode:

• Case barcode: