

# choza Tempranillo



**D.O.:** La Rioja



**Vineyard:** Elvillar y Laguardia



**Variety:** 100% Tempranillo



**Elaboration:** it is made by de-stemming with fermentation of 6 to 7 days, and then adding 10 or 15 days of maceration.

**Ageing:** Fermentation under controlled temperature in stainless steel tank not exceeding 28°C



**Alcohol:** 13,50% Vol.

## Tasting note:



**Visual phase:** clean and very bright. Violet colour, with bluish tones that denote freshness and youth.



**Olfhative phase:** intense and perfumed. First notes, of carbonic maceration that give way to floral aromas accompanied by forest fruits.



**Taste phase:** lively, crisp, easy entry in the mouth highlighting the flavors of freshly harvested fruit.



**Pairing:** roast meats, poultry and cheeses.



**Consumption temperature:** 14°C-16°C