



DOMUS VINUM
VINUM

ANTIGUA USANZA

TYPE

RESERVA RED WINE

VARIETY

TEMPRANILLO – GARNACHA - GRACIANO

VINEYARD

Located in Sonsierra area in clayey-calcareous soil. Their cultivation has always been traditional and environmentally friendly.

HARVEST

Manual

VINIFICATION

Produced following a rigorous selection of grapes from old vineyards with low production. Fermented for 8 days at 32 ° C .15 maceration days in which daily pumping-overs which attempts to extract the full potential that offers this variety of grape. Aged 24 months in oak barrels and a further 12 month's maturing in the bottle.

ALCOHOL

13,5% Vol.

SERVING TEMPERATURE

18°C

PAIRING

Dried pulses, grilled red meats and meats in sauce, ripe cheeses and baked fish.

TASTING NOTES

Ruby red with cherry-half layer of edging tile. Clean and bright color, of great intensity. Together powerful and elegant in nose with red fruit aromas. Fine and complex crianza bouquet. spicy notes together with dried fruit, figs and almonds. Great structure on the palate, meaty and expressive. Keep ripe fruit aromas, perfectly in the after taste.

DOMUS VINUM S.L Paraje El Molino 7 26338 San Vicente de La Sonsierra- La Rioja
941 334156 / 659 491175 e-mail: domusvinum@domusvinum.es
www.domusvinum.es

