



DOMUS VINUM
VINUM

Don

CARMELO

D.O.C.RIOJA

GRAPE VARIETY

TEMPRANILLO 100%

VINEYARD

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

WINEMAKING

Made from 100% Tempranillo grapes carefully selected from vineyards in the Sonsierra region. Fermented in 5,000-liter stainless steel vats; 7 days fermentation at 32°C followed by 15 days of maceration during which daily tasks of bringing the grape skins into contact with the liquid are performed (stirring) to extract the full potential of the grapes. 24 months ageing in new French oak barrels with further ageing in the bottle in the winery's underground caves that are dug out of the rock.

ALCOHOL

13.5%

SERVING TEMPERATURE

18°C

PAIRING

Roasted red meats or meats with sauces, roasted fowl with strong flavored fillings.

TASTING NOTES

Black cherry colour with a violet rim. A wine with a high aromatic intensity; fresh red fruits such as cherry and strawberry predominate and tertiary, spicy sensations -(cocoanut and cinnamon). Powerful, well-structured, full-bodied, with a great fruit load, elegant. Hints of chocolate, aromatic woods (pine), with mineral and tar sensations perceived in retronasal olfaction, as well as those described in the nose. Lingering, warm, aromatic finish.



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