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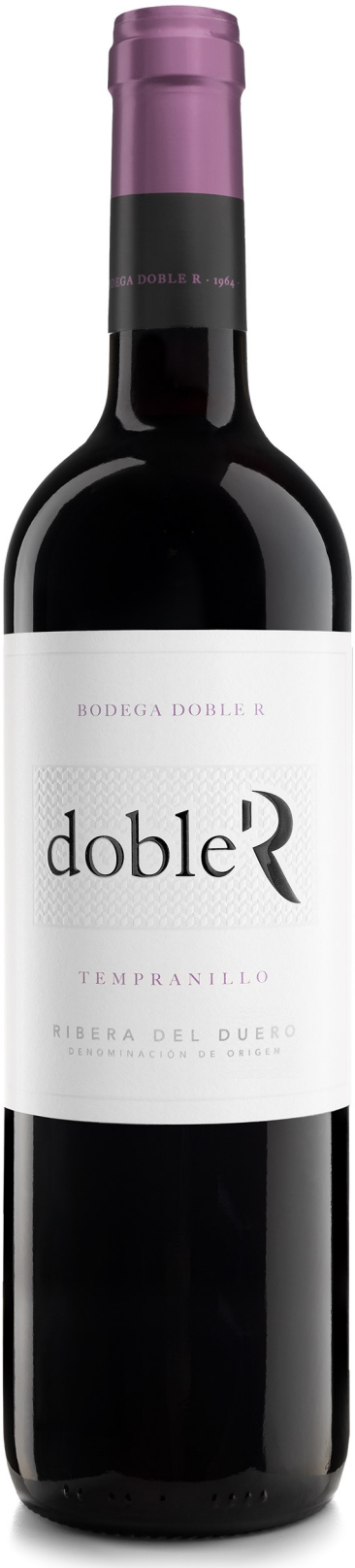
BODEGA

YOUNG
2024



Grapes Varieties: 100 % Tempranillo. From vineyards with stocks from 15 to 25 years old.

Soils: Clayey - loam soils at an altitude of 800 m

Alcoholic fermentation in stainless steel tanks with a maximum capacity of 15,000 Kg at a controlled temperature.

Malolactic fermentation in stainless steel tanks with a maximum capacity of 15,000 L at a controlled temperature of 20 to 22ºC.

Bottle aged for a 2 months before marketing.

Production: 80.000 bottles

Serve at 14-16 ºC

TASTING NOTE:

Intense red colour with purple hues and a medium to deep intensity.

Fresh primary aromas of red fruits with hints of ripe strawberry. Intense and embracing.

Smooth and fresh on the palate, with a mouthfeel of recently harvested grapes. The red fruits observed on the nose can be appreciated. Gentle tannins, easy on the mouth.

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