



CHOOSE TO REUSE

This wine is part of the Return Bottle initiative, where we encourage customers to return their bottle back to the vendor where it is collected, cleaned and reused. All wines in this collection use bagasse paper labels for extra sustainability.

RANGE:

WOMEN WINE MAKER

REGION:

Rioja, Spain

APPELLATION:

Rioja

VINTAGE:

2016

ALCOHOL:

14%

PRODUCER:

De Andres Sisters

ATTRIBUTE:

Biodynamic (in Conversion)

WINEMAKER:

Ruth De Andres

GRAPES:

100% Tempranillo.

TERROIR:

Clay soils with pebbled surface.

VINES:

25-35 years old vines. Trellisage training system. Hand & machine harvested.

VINIFICATION:

Fermentation in stainless steel at 28°C. Pre-fermentation maceration, fined and filtered for stability. Native yeasts for fermentation. Minimal sulphites used at the start of vinification. 95mg/l SO₂ total.

MATURATION:

12 months in old oak barrels

TASTING NOTES:

This 100% Tempranillo has a beautiful purple colour with classic varietal characteristics of blackberry, redcurrant and liquorice. Fruity with a fresh, medium-length finish.

PARING SUGGESTION:

This Tempranillo will stand up well to rich meat dishes; try with traditional rabbit paella or pulled pork!

SERVING TEMP:

12° - 15°C

AGEING POTENTIAL:

4 - 6 years

