

# ORTEGA EZQUERRO

VINOS DEL PUEBLO DE TUDELILLA

TINTO MACERACIÓN CARBÓNICA



## VARIETADES

90% Tempranillo, 10% Viura

## VIÑEDOS/PROCEDENCIA

Viñedos situados en Tudelilla, en el conjunto de parcelas denominadas "La Lastra Baja".

## ELABORACIÓN

El método de elaboración es maceración carbónica. Sin estrujado previo, los racimos se introducen enteros en depósitos, con el mayor cuidado para no romper el fruto. Posteriormente, la maceración tiene lugar durante 8 a 10 días, fermentando a una temperatura controlada de unos 28°C.

## NOTAS DE CATA

Mediante este método de elaboración se potencian extraordinariamente los aromas de frutas de bosque rojas y moradas, así como los tonos florales (de violetas) y los toques de regaliz. Aspecto limpio y brillante, con un color rojo cereza intenso con tonos violetas que demuestran su juventud. Expresivo, potente y fresco con aromas frutales de fresa, frambuesa y plátano con fondo floral.

En boca es sabroso y equilibrado, con cuerpo, un agradable paso por boca y con final largo y goloso.

## MARIDAJE

Servir entre 12-15°C. Ideal para beber con carnes rojas, caza, asados, arroces, setas, pescado azul y quesos curados.

## GRAPE VARIETIES

90% Tempranillo, 10% Viura

## VINEYARD/ORIGIN

Vineyards located in Tudelilla, in the group of parcels called "La Lastra Baja".

## ELABORATION

Ortega Ezquerro Red is elaborated under the carbonic maceration system. This traditional method is very normal in some other parts of Rioja, but it is a great surprise in our region, in Tudelilla.

Without prior crushing, the bunches of grapes are put into stainless steel vats. This step is extremely carefully made as it is important to prevent the grapes from breaking. Maceration takes place from 8 to 10 days, fermenting at a controlled temperature of 24°C approximately.

## TASTING NOTES

This traditional method enhances remarkably fresh red fruit aromas and tones of violet flowers and licorice. Our wine has clean and bright appearance, with a deep cherry-red colour and violet tones that shows its youth. In the nose the wine is powerful, expressive and lively, with strawberry, raspberry and banana aromas, with a floral background.

In the mouth, it is flavorsome and balanced, full-bodied, with a very pleasant attack, fleshy and very long aftertaste.

## SERVING AND PAIRING RECOMMENDATIONS

Serving temperature between 12-15°C. Perfect with red meats, game, stews, rice dishes, mushrooms, blue fish and cured cheeses.