

Insensato

/Garnacha

Bodegas
D. MATEOS
ALDEANUEVA DE EBRO (LA RIOJA) ESPAÑA

🌡️ 16 °C

♥️ Grilled meats, tuna and codfish stews, mixed vegetables, rice and pasta dishes and cured cheeses.



COLOUR Dark cherry brilliant and intense red colour, with violet reflections. High cloak.

AROMA High intense aroma of red fruits (strawberry, raspberry and black currants), over a balsamic and fresh oak touch.

TASTE Powerful and meaty taste at the beginning, with an intense fruit concentration. Very wide wine. Slight mineral and sweet end, very soft, due to the well balanced acidity.

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|  Insensato Garnacha |  100 % Garnacha |
|  Bodegas d. Mateos S. L. |  45 years old |
|  D. O. Calificada Rioja (DOCa Rioja) |  5,500 kg/Ha |
|  Aldeanueva de Ebro (La Rioja) Spain |  14,5 % alc/vol |

WINEMAKING: ❶ Hand-selected grapes. ❷ Fermentation in stainless steel tanks at controlled temperature for 30 days. Daily overpumping. ❸ Racking. ❹ Malolactic fermentation. ❺ Ageing in 225 l french oak barrels (100 %) with MT toasted for 5 months. ❻ Natural clarification inside the barrels. ❼ Stabilization and bottling.