

La Mateo

Colección de Familia

/Garnacha Cepas Viejas

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

16 °C

♥ Roast lamb and suckling pig, stews, duck magret, and cured cheeses and beef, etc



COLOUR Brilliant ruby-red colour. Medium cloak and little colour development.

AROMA Intense, elegant and complex bouquet, with ripe black and red fruit aromas, but maintaining the original freshness of the variety. Perfectly assembled and integrated oak with sweet spices (cocoa and blond tobacco), enveloped in a diary sensation.

TASTE Very elegant wine. Fleshy, wide and long palate, with reminiscences of black and red fruits and a very well balanced acidity. Creamy and sweet oak hints at the end, over a mineral background.

	La Mateo Colección de Familia Garnacha Cepas Viejas		100 % Garnacha
	Bodegas d. Mateos S. L.		75 years old
	D. O. Calificada Rioja		3,000 kg/Ha
	Aldeanueva de Ebro (La Rioja) Spain		15 % vol

WINEMAKING: ❶ Grapes de-stemming. ❷ Pre-fermentative cold maceration at 15 °C for 4 days. ❸ Fermentation in stainless steel tanks at controlled temperature (25 °C). Daily punching down. ❹ Natural malolactic fermentation for 42 days in new 225 l barrels. ❺ Ageing in 225 l new french oak barrels for 15 months with a roasting (Respect) specially selected by the cooper for this wine. ❻ Natural clarification inside their own barrels and barrel racking quarterly. ❼ Bottling without filtering.