

La Mateo

Colección de Familia

/Parcelas Singulares

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

18 °C

♥ Stews, grilled beef, roast lamb and suckling pig, cured cheeses and steak tartar.

It is recommended to decant this wine 45 minutes before serving to appreciate its whole potential.



RIOJA
Denominación de Origen Calificada



COLOUR Brilliant ruby-red colour, High cloak

AROMA Very intense aromas of Indian ink and compoted black fruit (blueberries and plums), evolving to blond tobacco, toasted oak and mineral notes

TASTE Balanced, silky and smooth wine. Very complex, wide and long end.

 La Mateo Colección de Familia Parcelas Singulares	 50 % Tempranillo, 40 % Garnacha, 10 % Mazuelo
 Bodegas d. Mateos S. L.	 55 years old
 D. O. Calificada Rioja (DOCa Rioja)	 3.500 kg/Ha
 Aldeanueva de Ebro (La Rioja) Spain	 14,3 % alc/vol

WINEMAKING: ① Grapes de-stemming. ② Pre-fermentative cold maceration at 14 °C for 5 days. ③ Fermentation in stainless steel tanks at controlled temperature. Punching down every day. ④ Natural malolactic fermentation for 48 days in new 225 l barrels. ⑤ Ageing in 225 l new french oak barrels for 18 months. ⑥ Bottling without filtering.