

La Mateo

Colección de Familia

Vendimia

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

17 °C

♥ Stews, grilled and red meats, cured cheeses and cold meats.



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

AROMA Very intense aromas of blackcurrant and ripe fruits (strawberries, blackberries and plums) with spices hints and creamy notes from the toasted oak

TASTE Wide, tasty and well-balanced wine. Long, creamy and balsamic end.

	La Mateo Colección de Familia Vendimia		70 % Tempranillo, 27 % Garnacha, 3 % Graciano
	Bodegas d. Mateos S. L.		50 years old
	D. O. Calificada Rioja (DOCa Rioja)		4,000 kg/Ha
	Aldeanueva de Ebro (La Rioja) Spain		14 % alc/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. Punching down every day. ❹ Natural malolactic fermentation for 42 days in new 225 l barrels. ❺ Ageing in 225 l new french (85 %) and american (15 %) oak barrels for 14 months. ❻ Bottling without filtering.