

Navaldar

/Tinto Joven

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

🌡️ 16 °C

♥️ White meats, legume stews, tapas, mushrooms, rice dishes with meat, cured cheeses and cold meats. Ideal with grilled lamb chops.

RIOJA
Denominación de Origen Calificada



COLOUR Very intense dark red cherry with violet iridescences. Medium-high cloak.

AROMA High intense aroma of liquorice and ripe forest fruits (prunes, blackberries and black currants). Diary and baslsamic hints.

TASTE Wide and intense wine, with a wide fleshy texture. Slightly sweetness at the end with hints of liquorice and black fruits such as plums, blackberries and cranberries.

 Navaldar Tinto Joven	 100 % Tempranillo
 Bodegas d. Mateos S. L.	 25 years old
 D. O. Calificada Rioja (DOCa Rioja)	 6,500 kg/Ha
 Aldeanueva de Ebro (La Rioja) Spain	 13,5 % alc/vol

WINEMAKING: ❶ Grapes de-stemming. ❷ Fermentation in stainless steel tanks at controlled temperature for 30 days. Daily overpumpings for an hour. ❸ Malolactic fermantion. ❹ Racking. ❺ Clarification. ❻ Stabilization, filtering and bottling.