

Parlanchín

/Tempranillo and Garnacha

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

🌡️ 14 °C

♥️ Red tuna, mixed vegetables, "tapas", Asian cuisine, snacks and picnics.











RIOJA
Denominación de Origen Calificada



COLOUR Magenta colour, with violet reflections and brilliant. Medium-high cloak.

AROMA Aromas of fruits (such as berries and strawberry) and candy stores sweets (liquorice stick, lollipop and gummy bear), over a balsamic and fresh oak touch.

TASTE Sweet and striking entrance in mouth, with a well balanced acidity that rounds the wine and makes it sweet without pall. Very well integrated oak, which is subtly present at the end.

 Parlanchin	 87 % Tempranillo 13 % Garnacha
 Bodegas d. Mateos S. L.	 20 years old
 D. O. Calificada 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 (23 °C) for 28 days. Punching down and overpumping. ❸ Malolactic fermentation. ❹ Racking. ❺ Tempranillo is aged in 225 l new french oak barrels (25 %) and the rest is aged in second and third use 225 l french oak barrels for 4 months. Garnacha is aged for 2 months in second and third use 225 l french oak barrels. ❻ Natural clarification inside the barrels. ❼ Stabilization, filtering and bottling.