



# — CANTAURI —

## TINTO JOVEN

### HISTORY

Cantauri is a **young** wine with which Bodegas Alonso González began life back in 1982. It is made according to traditional methods with the most advanced technology and without forgetting its roots.

### VINEYARD

Bodegas Alonso González has 20 ha of **Tempranillo** grapes and 2.5 ha of other **red wine varieties** (Garnacha, Mazuelo, Graciano, etc.). These vineyards are situated between 520 m and 580 m above sea level, which gives them a special microclimate protected on the right by the Sierra Cantabria Mountains and on the left by the River Ebro. Calcareous clay soils.

### VARIETY OF GRAPES

100% TEMPRANILLO

### WINEMAKING

After handpicking, the grapes are placed in stainless steel tanks where they undergo carbonic maceration (uncrushed grapes) for a period of 9 to 14 days. They are then pumped over and a secondary malolactic fermentation begins. Once this process has been completed, the wine stabilizes and **is ready for bottling**.

### IDEAL TEMPERATURE FOR CONSUMPTION

14°C a 16°C

