



VIÑA VALORIA Cosecha

Tasting Notes

Cherry red color with garnet tones. This wine exhibits aromas of ripe fruit, sweet, spices, and coffee on the nose. On the palate, it is savory, fruity and with great harmony, polished tannins, and a long finish.

Recommendation

Ideal with red meats, stews, and starters. Best served at 14°C. Summer barbecue wine, also great for red sangria and marinades. Pair with beef or turkey chili, Chinese food, vegetable curry.

Winemaking

After the grape selection, the traditional method of alcoholic fermentation is using as a previous step to the second fermentation, malolactic. The wine is keeping in small stainless steel tanks for decanting naturally before bottling.



13,5% Vol.





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Origin: Tempranillo is the grape variety present in this wine it has been selected carefully from the chosen place of La Rioja Alta, in the town of Fuenmayor.

90 points
USA WINE RATINGS

