ERCAVIO TEMPRANILLO JOVEN 2024

Grape variety: 100% Tempranillo (Cencibel).
Vineyards: 20-30 years old. Ecological vineyards. 750 meters above sea-level, calcareous - clay soils. Continental climate.
Yield: 5000 kg/ha.
Harvest: End of September 2024.
Fermentation: Spontaneous in stainless steel tanks.
Malolactic: Spontaneous in amphorae (tinajas).
Bottled: February 2025

TASTING NOTES
Colour: Dark cherry red with violet rim.
Nose: Fresh red fruit aromas: violets, cherries and raspberry.
Palate: Warm fruit flavours, soft tannins, accompanied by a long, fresh velvety finish and well balanced acidity. Good structure and backbone.

Temperature: 15ºC.
We recommend to serve this wine chilled in summer.
Food pairing: Antipasti, pasta, finger food and barbeque.

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