



# MARQUÉS DE TAÑETE

JOVEN (YOUNG)

## *Scents of rioja*

Highlight its fruity character, ultimate expression of the Tempranillo grape (75 %) conveniently supplemented with a tasty Grenache.

D.O.Ca. RIOJA

APPELLATION OF ORIGIN

# MARQUÉS DE TAUTE

## JOVEN (YOUNG)

### • *Terrain & Winemaking*

Made with grapes from our vineyards located between Nájera and Cenicero, in the region of Rioja Alta. Basically Tempranillo grape variety (more than 70%) and Grenache (30%). Harvested from end of September to October, always with previous grape selection in the field.

Clusters are destemmed and cold storage of the grapes is made in stainless steel tanks to preserve the aromas. After cold maceration of the must, alcoholic fermentation with the skins on, at about 77°F (25°C). Controlled pump overs to avoid excessive tannin and color extraction, in order to obtain a wine with good volume, but still fresh and fruity. Subsequent malolactic fermentation, that reduces its acidity. Bottled on the property.

### • *For the consumer*

Very nice and easy to drink wine, which invites you to take a second glass. Fruity character, and a good balance between acidity and body make it very suitable for pairing with both white meats and vegetables, pasta, rice, even fish made with sauce. Ideal with light cheeses. Can be consumed on its own, or accompanied, and at any time of day.

Serving Temperature: Between 60° and 65°F (16-18°C).

### • *Tasting notes*

Clean and bright color with intense cherry-color and garnet rim.

On the nose, offers an intense and very pleasant fruity aroma of red berries. This is the result of the coupage of grapes which also adds complexity.

Balanced in the palate, with a touch of freshness and acidity. Soft and gentle finish, which leaves a sweet hint of the fruit.

