



HERENZA

12  75 cl.



VINTAGE

2014

GRAPES

Tempranillo 100%

Alcohol content =13,5% vol.

ELABORATION

Harvest date in 13rd October. After a field manual selection, the grapes were stripped and pressed, going through a peristaltic pump to the deposits of production of 15,000 kg capacity and 25 degrees Celsius maximum fermentation temperature. Taken from the cask after 12 days of maceration, discarding the wine from the press. After 8 months in oak barrels (70% American and 30% French), it was bottled in March 2016.

TASTING NOTE

Young red wine of Rioja Alta, aged for 8 months in barrel. Dark cherry with a purple tone. Expressive to the nose with primary aroma of liquorice, subtly completed with a contribution of oak wood, in mouth is tasty, fruity, long and persistent. Very elegant.

RATINGS

New!

RANGE

SELECCION

