

QUE VIDA TEMPRANILLO 2024



WINE

Brand:	QUE VIDA TEMPRANILLO
Type of wine:	Natural Red
Vintage:	2024
Origen:	D.O.Ca. Rioja
Subregion:	Rioja Alta
Alcohol:	14,50 %

VITICULTURE

Grapes varieties:	100% Tempranillo
Vineyards:	Organic certified
Vineyard location:	Gimileo
Vineyard training:	Trellis
Soil composition:	Chalky-Clay
Vineyard altitude:	470 m
Green harvest:	Yes
Harvest date:	October 16 th
Type of harvest:	Manual

WINEMAKING

Destemmed:	Partially
Grapes pressing:	Yes
Prefermentative maceration:	No
Fermentation:	Spontaneous
Maceration:	Extremely soft pumping
Barrel ageing:	No
Sulphites:	Not added
Fining and Filtration:	No

CURIOSITY

In Rioja, we use "QUE VIDA!" as a catch-all greeting between neighbours and friends.

Organically farmed grapes of Tempranillo are used to make this Natural wine. Our criteria is the minimum intervention to obtain the purest expression of the grape. No Sulphites are added.

TASTING NOTES

Visual: dark intense purple with blackish tones. Intense glycerine and good density

Aromas: clean rustic aromas of Ripe black cherries, plums, violet flowers and thyme

Taste: chewy tannins and mouthwatering acidity, mineral character and intense vibrant fruity character.

GASTRONOMY

Serving suggestions: BBQ, rice dishes such as risottos, beef carpaccio with parmesan, beans or pulses and vegetables, pork in mustard, fresh pasta, steak, roasted chicken, moussaka, pizza, curried chicken, Eastern and spicy dishes or just tapas.

Temperature of consumption: 16°C.

STORAGE

Store this wine in a cool ventilated place where the temperature is fairly constant. Keep the bottles on their side so that the wine is always in contact with the cork.