

**Heredad de Altillo**

# Rioja Tempranillo 2023



RED STILL WINE



SPAIN



RIOJA

## VINIFICATION

The grapes are harvested at just the right moment. A cold maceration process for 48 to 72 hours extracts their skin colour and fruity aromas. Fermentation takes place in stainless steel tanks at a temperature between 21 and 23 °C) for 8 to 10 days.

## FOOD MATCHING

A good and versatile companion to rice, pasta with sauce, grilled meat, cheese or salads.

SIZE	75cl
VINTAGE	2023
ABV	13%
GRAPE VARIETIES	Tempranillo (86%), Other (14%)
CLOSURE	Synthetic Cork
SKU CODE	H8996123
EXPRESSION	Red, Medium-Bodied and Elegant
COUNTRY	Spain
REGION	Rioja
ALLERGENS	Sulphur
CLOSURE	Synthetic Cork
PH	3.6
TOTAL ACIDITY	5.1g/l Tartaric
RESIDUAL SUGAR	4g/l
SKU	H8996123