

Señorío de San Vicente

San Vicente 2020



RED STILL WINE



SPAIN



RIOJA

TASTING NOTE

Modern-style Rioja, with lots of red cherries, a touch of balsamic-covered fruit adding texture and a scent like a mountain breeze: herbs and a touch of liquorice.

VINIFICATION

Grapes are 100% de-stemmed by hand. Temperature controlled fermentation takes place over 10 days with two daily pump-overs at 28 - 30° C. Autochthonous yeast selected from their own vineyards are used. Malolactic fermentation takes place in barrel, where the wine ages for 20 months. Barrels are 90% French oak and 10% American.

FOOD MATCHING

Roasted lamb, beef, partridge, rabbit, black pudding. Moroccan dishes with spices, jamon, peppers, barbacues, Manchego cheese.

SIZE	75cl
VINTAGE	2020
ABV	14.5%
GRAPE VARIETIES	Tempranillo Peludo (100%)
CLOSURE	Natural Cork
SKU CODE	C9156120
EXPRESSION	Red, Richly Textured and Full-Bodied
COUNTRY	Spain
REGION	Rioja
ALLERGENS	Sulphur
CLOSURE	Natural Cork
TOTAL ACIDITY	5.8g/l Tartaric
RESIDUAL SUGAR	2.1g/l
SKU	C9156120