

Vintae

Rioja Crianza Heredad de Tejada 2021



RED STILL WINE



SPAIN



RIOJA



SUITABLE
FOR VEGANS

VITICULTURE

A selection of vineyards with low production settled on poor soils of Ebro's terraces in the area of the Sonsierra.

VINIFICATION

Between 8 and 10 days of static maceration to avoid over-extraction. Spontaneous fermentation with native yeasts at 24 degrees C. Very small amounts of sulfur are added. Ageing for 18 months in French, Eastern European and American oak barrels. 10% of new barrels and 90% of used barrels from 2 to 6 uses.

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|-----------------|---------------------|
| SIZE | 75cl |
| VINTAGE | 2021 |
| ABV | 13.5% |
| GRAPE VARIETIES | Tempranillo (100%) |
| CLOSURE | Diam |
| SKU CODE | K0336121 |
| EXPRESSION | Red, Warm and Spicy |
| COUNTRY | Spain |
| REGION | Rioja |
| ALLERGENS | Sulphur |
| SUITABLE FOR | Vegans, Vegetarians |
| CLOSURE | Diam |
| PH | 3.71 |
| TOTAL ACIDITY | 4.64g/l Tartaric |
| RESIDUAL SUGAR | 2.1g/l |
| SKU | K0336121 |