



BODEGAS

CASAPRIMICIA

Casa Primicia Tempranillo



DENOMINATION:

Denominación d'Origen Rioja

VARIETIES:

Tempranillo.

VINIFICATION:

The grapes used to produce this wine come from low-yield vineyards (max. 5,500 kg/ha) and are collected in small, 350-kg boxes. Alcoholic fermentation is carried out at a controlled temperature of 28°C in stainless steel vats. Following this initial fermentation, malolactic fermentation takes place.

The wine is racked to second-year American oak barrels where it remains for four months.

AROMA:

Medium-to-high intensity with nuances of ripe fruit and well-integrated wood.

COLOUR:

Rherry red, well covered, somewhat more open at the edges.

TASTE:

Refreshing and easy to drink with well-integrated tannins and elegant and persistent acidity.

SERVING TEMPERATURE: 14°C



BODEGAS

CASAPRIMICIA

www.bodegascasaprimicia.com

Casa Primicia

C/Párganos 78

01300 Laguardia (Álava) Spain tfno.: (+34) 945 600 256

Bodegas Casa Primicia S.A.

Camino de la Hoya, 1

01300 Laguardia (Álava) Spain

tfno.: (+34) 945 600 296

fax: (+34) 945 621 252