

CATAY



—Tempranillo - Mazuelo—
MADURATED RED WINE

VINTAGE 2019

ALCOHOL 13,5% VOL.

88% TEMPRANILLO - 12% MAZUELO

SERVING CONDITION 16 - 18 °C

D.O.Ca. Rioja

CONT. 75 cl.

Viticulture mainly in gobelet system, harvesting grapes by hand in 200 Kg. crates.

TASTE PROFILE



ELABORATION

The wine had been fermented naturally in tanks at 24 °C for approximately one week in order to maintain its fresh fruit bouquet. Malolactic fermentation in tanks followed by a maturation period of 8 months in oak barrels.

AROMA



PAIRING

Surprising wine that suggests pairings such as strong cheese, chocolate or dishes from our land, for instance, lamb cutlets roasted on shoots.

