



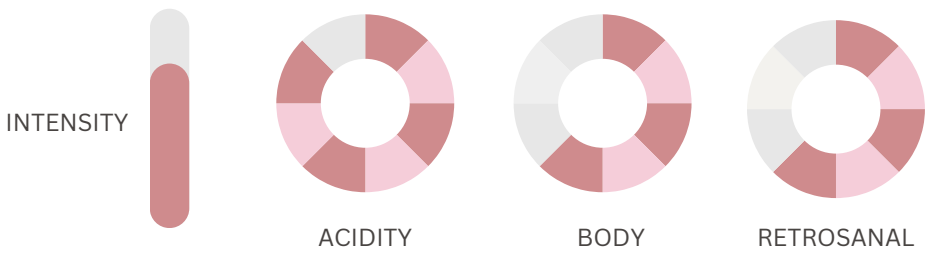
finca de los arandinos

Tempranillo mazuelo 2022



VINTAGE 2024	ALCOHOL 13% VOL.
CONT. 75 CL	SERVE AT 6 - 8°C
D.O.Ca RIOJA	100% TEMPRANILLO

TASTE PROFILE



ELABORATION

Fermented in tanks for approximately a week and a half at around 25°C, spontaneously, to preserve the fresh fruit aromas. Malolactic fermentation also took place in tanks, after which it matured in oak barrels for 9 months.

AROMAS



PAIRING

A surprising wine that calls for pairings like strong cheese, chocolate, and grilled meat.



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BODEGA Y VIÑEDOS DE ENTRENA