



Cuvée

DOCa. RIOJA

SUBZONA RIOJA ALTA

PROFILE



TERROIR

Own vineyards of more than 20 years

Altitude: Between 490 and 550m

Soil: Clay and alluvial.

CUVÉE

Lágrimas de María Cuvée is the blend of grapes from different varieties and vintages that have been combined to create a unique and nuanced wine. Each variety, with its distinctive personality, undergoes its own process in the winery, whether in stainless steel tanks or oak barrels. This technique aims to preserve and accentuate the unique characteristics of each grape type. Individual expression intertwines with collective harmony, creating the cuvée that will be enjoyed as a masterpiece in your glass.

VINIFICATION

The production of this wine began with a specifically selected young wine following malolactic fermentation. A tank with more structure and intensity was chosen. Aging: 6-8 months in American oak and 4 months of refinement in the bottle.

TASTING NOTES

Ruby red with medium-high depth, clean, and shiny. Intense aromas of fresh fruit, with black fruits such as blackberries and red currants predominating, perfectly integrated with notes of thyme, rosemary, and pepper. It glides smoothly across the palate, displaying elegance and balance, leaving a pleasant and luscious aftertaste.

FOOD PAIRING

This wine complements grilled meats, game dishes, cheeses at their peak of maturity, and delicious pasta with tomato sauces perfectly. Also, try it as an accompaniment to various types of tapas and skewers.

Serving Temperature 16-18°C

ABV: 14,5

