Wijnfiche

Martin Cendoya - Reserva | Rioja DOC
Spain — 2018

Vinification

Fermented at 26 ° C after cold soaking over 2 days. Malolactic fermentation in the barrel. This wine has first aged in oak barrels for 15 months and then in the bottle for 24 months before being commercialized.

Taste

Full-bodied, warm, silky and ripe tannins give great structure and body, pleasant to drink mineral notes give the wine a special character with a long and persistent finish.

Food pairing

Game - stew | Pork | Lamb

General information

Type: Red wine
Grape varieties: Tempranillo, Graciano
Viticulture: Traditional
Storage (years): > 10
Serving temperature: 16 °C
Taste profile: Complex generous



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