

Bodegas Del Medievo – Finca La Tradición Edición Limitada | Rioja DOC Spain (RIOJA) – 2019

Domain

Bodegas Del Medievo

The vineyards of Bodegas del Medievo are the most important property of this winegrower. They cultivate 4 traditional grape varieties: Tempranillo, Garnacha, Mazuelo and Graciano. The vineyards extend all the way to the highest area of Aldeanueva de Ebro.

Vinification

After a meticulous harvest, fermentation takes place in stainless steel tanks at 28°C. The blending is then carried out, and the wine undergoes clarification and filtration before being transferred to barrels to continue its maturation. Ageing is conducted in 70% American oak and 30% French oak. The wine rests for 12 months in barriques, followed by a further 12 months in bottle.

Taste

Ruby red with bright, light purple reflections. Aromas of ripe plums and cherries, interwoven with mineral notes and complemented by nuances of cedar, clove, leather, and vanilla. On the palate, full and juicy, with an elegant, fruit-driven finish.

Food pairing

Meat - red, grilled | Meat - cut cold | Stew | Poultry | Cheese - aged

General information

Type: Red wine

Grape varieties: Garnacha, Tempranillo, Graciano, Mazuelo

Viticulture: Traditional

Storage (years): "+ 5-7"

Serving temperature: 16 - 18 °C

Taste profile: Complex generous

