

ESPRIT DU VIN

'An occasion for every wine'

FINCA DE LOS ARANDINOS MALACAPA



Winemaker's Notes

After the grapes are selected, a pre-fermentative maceration is performed cold at 10°C for three days. Thereafter the temperature rises to a maximum of 28°C during alcoholic fermentation, which has a duration of 7 days. To preserve the flavour of the fruit, a short maceration of six days is done when the alcoholic fermentation is completed. The wine, once malolactic fermentation is completed, is aged in French and American oak barrels from 1 to 3 years, for an average of six months crianza. After a slight clarification it stabilizes cold before bottling.

Description

On the nose, it displays aromas of red fresh fruit and floral notes. In the mouth, it is gentle, with a fresh entry and well integrated silky tannins.

Serving Suggestion

Try it with *tapas*, red meat, Spanish ham and other cured cold meats (could be an excellent partner for a roast beef). Given its young and lively spirit, you can even drink it alone or pair it with casual dishes, like pizza, sushi or pasta in general (including stir-fried noodle dishes).

Spec Sheet

Vineyard	Finca de los Arandinos
Varietal	95% Tempranillo 5% Mazuelo
Appellation	Entrena, La Rioja
Vintage	2013
Body	Medium
Alcohol %	14%