



ALEGRO

TEMPRANILLO
VENDIMIA SELECCIONADA

GRAPE VARIETIES: 100% Tempranillo.

VINEYARDS: A selection of vines with an average age of 15 years.

HARVEST: Manual, in small trailers.

VINIFICATION: In stainless steel tanks at a controlled temperature of 28 °C.

AGEING: Six months in American and French oak barrels.

TASTING NOTES: A different way of approaching aged Rioja wines. It stands out for its balance between dominant fruit and short barrel ageing. Wild berries, spices and a fresh, appetising flavour make it an attractive wine, ideal with all sorts of white and red meat, as well as pasta, rice and vegetable dishes.