

Marques de Tomares Monteleiva Joven Tempranillo 2020

100% Tempranillo

Rioja D.O .Ca
Alcohol: 13%

Profile

Nice intense purple colour very shiny and attractive. Easy to drink wine very juicy. On the nose we have mainly red fruits such as red currant or raspberries, you will always find pleasant PotPourri/ floral notes. Fruity and rounded in the mouth. Balanced acidity. Persistent and fruity aftertaste. Can be enjoyed at any time with or without food. Can be served slightly chilled due to its light body.

Terroir

Marques de Tomares is a family winery, whose origins can be traced back to 1910 when "grandpa Gift Roman Mountain" began to engage in the production and ageing of wines, being the founder of a lineage of master craftsmen in wines, now their grandchildren are those who continue with great success this work.

The winery is located in Fuenmayor – Rioja, in the sub-zone of Rioja Alta, this being a town where historically we characterized the great quality of its wines for ageing wine.

Harvest & Winemaking

Harvest: 100% hand harvested

Fermentation: 100% de-stemmed grapes. Fermentation under controlled temperature in stainless steel tanks

Bottling: 3 months in bottle

Tasting notes

Red fruits | Pink/Violet Flowers | Red currant | Strawberry

Tips

Serving Temperature: 13° - 17°C - (can be served slightly chilled)

Decanting: None

Food pairing: Beef - Pork - Cheese - Barbecue

When to drink: between now and 2026

