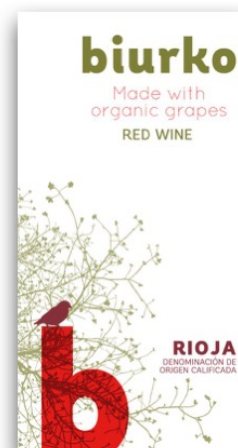


Origin and type

Reference	RI204TJ002SC2
Denominacion	D.O.C. Rioja
Type	ORGANIC Dry Red Wine
Area of Production	Vineyard in Rioja Alavesa
Grape %	100% Tempranillo

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Vineyard & Elaboration

Surface	40 Has.
Soil	Clay-calcareo
Rainfall	500 ltrs/year
Vine medium age	15 years
Plantation density	2.800
Yields	5.000
Type of plantation	Trellis Arbor
Harvest	Mechanical and manual
Yeast	Autochthones
Fermentation tanks	Stainless steel
Fermentation Temp	25-28 °C
Fermentation length	1 day
Filtration & Clarification	Diatomite earth
Oak ageing	zero months
Type of Oak	N/A
Bottle ageing	None
Bottles Produced	130.000
Consumption	Inmediate
Drinking temperature	16 °C



Analysis

Alcohol	13,5 % alc.
Total acidity	5 g/l
Total Sulfur	
Residual sugar	1,5 g/l

Packaging

Cork mat., size	Natural 1+1	Bottle Size & Vol.	316 mm 75 cl.
Capsule mat., color	Complex Green	Label details	Name & DO
Bottles per case	12 with divider	Back label details	Grape variety, aging, alc., Vol., EAN Spanish-English text
Case weight	15,5 Kgs	Bottling date printed	No
EAN Code	8437001285341		
Cases per pallet	60		
Bottles per pallet	720		

Tasting notes

Sight	Medium-high, cherry, brilliant.
Nose	Intense aromas of forest red and black fruits combined with slight mineral nuances.
Mouth	Intensively tasty, fullbody but fresh and smooth. Very good ripe fruit at the end. Good balance between alcohol and acidity.
Aftertaste	Long and fresh with slight acid notes.

