



Viñedos Ruiz Jiménez

PAGO DE VALCALIENTE VENDIMIA

Description:

Young Red Wine, vintage 2015, D.O.C. Rioja

Made from a cupaje of Tempranillo and Garnacha organic grapes.

Alcohol content 14,5% vol.

Organic production. Own vineyards, certificate of organic production comprising both growing and vinification procedures.

It is a blending of Tempranillo and Garnacha grapes from our state Valcaliente. With malolactic fermentation in new oak barrels and aged in a concrete egg. Reaching an intense aromatic with an elegant and interesting complexity.

Appearance:

Cherry red color with purple and crimson hues. Clear and bright to the eye.

Nose:

Displays a very intense aroma. A scent of red fruit, raspberry, blackberry, liquorice and a spicy bouquet.

Palate:

Gentle and elegant on the palate. Coupled with sweet sensations of matured tannins and a equilibrate acidity. It is a young wine with a great fruity potential.

Pairing:

We have created a well-balanced, round wine that still preserves his youth and primary aromas of the grape variety. Game or hearty meats are ideal to go with this wine. Well suited to accompany different types of cheeses.

Also recommended to be served on its own or in good company.

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