



Bcepas



Yearly elaboration: 19.000 bottles



Vineyard location: Torremontalbo - San Asensio - Rioja Alta



Varieties of grape: Tempranillo 75% - Garnacha 25%

Elaboration process: Wine made following the traditional method known as "sangrado" where both the grape juice and the skins are combined for a brief period of time (6h. aprox). After the above-mentioned process, the juice ferments in small stainless steel vats to temperature controlled (14-15º) during 15-20 days.



Alcohol content: 13%



Serving temperature: 8-9º C

Tasting note: Light pink wine with an oranges notes. This wine has a natural nose with pleasant notes of acid fruits and citrus notes. In the mouth is delicious, fresh and acid without edges. It is elegant with oranges and peach tastes that mark the aftertaste



Pairing recommendations: This wine is ideal for starters, fish and smoked fish, rices, salads, barbecues and grilled meats.



Additional information: Wine stabilized by natural procedures, which can produce natural precipitations in the cold.



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