

# DAVID PERICA

FAMILY SELECTION



## Yearly elaboration

20.000 bottles.



## Vineyard situation

San Asensio, Rodezno, Haro, Rioja Alta.



## Varieties of grape

Tempranillo 75% / Maturana 25%.



## Elaboration process

Manual harvest in boxes from our oldest vineyards. Grapes sorted in our premises through conveyor belts and the other advanced grape selection technology. Alcoholic and malolactic fermentation in 6.500 liters French oak vats. Aged during 12-14 months in oak French barrels and bottle-aged for at least 10 months before being sent out into the market.

de roble francés. Crianza en barricas de roble francés durante 12-14 meses y posterior redondeo en botella en nuestros calados durante al menos 10 meses previa salida al mercado.



## Alcohol content

14%.



## Serving temperature

16°-18° C.

## Tasting notes

Ruby colour, clean and vivid from the high level. Aromatic intensity with pepper, licorice and cocoa notes in a black fruits background with balsamic notes. In the mouth it is round, well structured, balanced with every nuances of the grape and the oak.



## Pairing recommendation

Ideal for vegetables, juicy meats: lamb, roasts, game... and cured cheeses.



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