



# Red Mi Villa

# M



#### Yearly elaboration

200.000 liters / 265.000 bottles



#### Vineyard situation

Rodezno, Bañares and Torremontalbo – Rioja Alta



#### Varieties of grape

Tempranillo 85% - Red Garnacha 15%



#### Elaboration process

Wine made through a carbonic maceration process, also known as "whole bunch fermentation", in 1.800 liters, conic-shaped, temperature controlled (24-26°), stainless steel vats.



#### Alcohol content

13%



#### Serving temperature

14-16 °C



#### Tasting notes

Intensely colored red wine, with purple elements that characterize its youth. In nose it is clean and free, with an intense fruit and hints of redberries and blackberries.

In mouth it is lively, with balanced acidity, pleasant and tasty, with a fresh and very fruity finish that leaves a lengthy and pleasant aftertaste.



#### Paring recommendation

Starters. Pastas, rice, salads.

White meat (poultry) and light chesses.



#### Additional information

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



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