



heredad de judima tinto joven

Varietal composition: 80% Tempranillo, 5% Mazuelo and 15% Garnacha tinta.

Grape: From our own selected vineyards, picked at their ripest.

Alcohol content: 13% Vol.

Winemaking: After destemming, temperature controlled fermentation in stainless steel vats. Pumping-over daily to obtain the softness and freshness characteristic of this wine. Deacidification after 7-10 days without disturbing the wine. Stored in vat and bottle until its release for sale.

Tasting notes: Clear bright ruby red. Nose: fruity with varietal hints. Soft, fresh, balanced and pleasant on the palate.

Serving temperature: 12-14 °C.

Bottle size: 750 ml.

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Traubensorte: 80% Tempranillo, 5% Mazuelo y 15% Garnacha.

Traube: Aus eigenen Rebbestand.

Alkoholgehalt: 13% Vol.

Verarbeitung: Die Stiele werden abgetrennt und die Traube gärt in Edelstahltank bei kontrollierter Temperatur. Es wird das tägliche Aufhulen durchgeführt, so daß der Wein die Frische und Sanft erhält, die dieser Wein aufweist. Nach 7-10 Tage der Wein wird umgefüllt. Der Wein ruht in Gefäß und Flasche bis zur Vermarktung.

Sensorik: Rubi-Rotfarbe. Leuchtend. Fruchtlige Nase mit varietal Note. Geschmack sanft, frisch, ausgewogen und sehr angenehm.

Trinktemperatur: 12-14°C.

Flascheninhalt: 750ml.

