

Belezos

Organic Red FRENCH OAK BARREL



ALCOHOL CONTENT

≈13°

VARIETIES

Tempranillo 100%.

VINEYARD AGE

>15 years.

AREA

Rioja Alavesa.

HARVEST

October (manual).

FERMENTATION

In small stainless steel tanks. Temperature controlled between 25 °C - 28 °C.

BARREL AGEING

>9 months in French oak.

BOTTLE AGEING

>6 months.

PRESENTATION

Bordeaux bottle 75 Cl.
Natural cork 44 × 24.2.

SERVING TEMPERATURE

14°C - 16°C. Decanting recommended before serving.

TASTING NOTES

Picota cherry red color with garnet hues. Intense aromas reminiscent of forest fruits, strawberry, raspberry, blackberry jam, and ripe fruit. Balsamic notes of eucalyptus and mint also appear. On the palate, it shows freshness and a pleasant, well-integrated acidity with flavors of coconut and vanilla.

Balanced, with hints of gourmet-style gummies and soft, pleasant tannins.

FOOD PAIRING

Red meats. Game stews. Oxtail. Roast or stewed lamb.