

Belezos

Finca Sierra Carbón RED WINE



ALCOHOL CONTENT

≈15°

VARIETIES

Tempranillo 100%.

HARVEST

October (manual).
Grape selection.

FERMENTATION

In 4,000-liter stainless steel tanks. Temperature controlled between 26 °C - 30 °C.

BARREL AGEING

>22 months in French oak barrels.

PRESENTACIÓN

Burgundy bottle 75 Cl.
“Natural Flor” cork.

SERVING TEMPERATURE

14°C - 16°C

VINEYARD AGE

90 years.

AREA

Rioja Alavesa.

PROCESS

Selected, destemmed clusters.

Malolactic fermentation and ageing in 600-liter French oak barrels for 22 months give this wine its extraordinary aromatic complexity. Decanting and aeration are recommended to fully appreciate its exceptional quality.

TASTING NOTES

Deep cherry red color with violet hues. On the nose, initially balsamic, fresh and with subtle mineral notes. Ripe red fruit combined with toasted and spicy hints. On the palate, it is powerful yet fresh and flavorful, with rich red fruit, balance and silkiness. Long, intense, and persistent finish.

FOOD PAIRING

Game stews. Grilled or roasted red meats. Roast lamb. Ibérico ham.

