

TUERCEBOTAS

Bodegas del Medievo



COUNTRY

Spain

APPELLATION

Rioja DOCa

VARIETY

Garnacha

AGE OF VINES

More than 50 years old

FARMING

Sustainable farming

SOIL

Clayey-calcareous soils, poor in organic matter

ALTITUDE

350m

FERMENTATION

Made with old Garnacha grapes. Alcoholic and malolactic fermentation in steel tanks at temperature below 28 ° C.

AGING

Aged in new French oak for 12 months before bottling.

ALCOHOL CONTENT

14,5%

PAIRING

Legumes, red meat stews, roasts. This wine also pairs with desserts, sweets and dark chocolates.

TASTING NOTES

Deep cherry color with ruby tones. Aromas of red and black fruits such as strawberry and blackberries together with violet floral notes. Gently spiced, cloves and vanilla hues. Balanced in sweetness and acidity, with a smooth tannic component that lingers in the mouth. The fruity character offers a long and pleasant after taste. Vibrant and yummy.

RATINGS



- **95 POINTS** Decanter 2019
- **Grande Medaille D'Or** Concours Mondial Bruxelles
- **Gold Medal** Concours International Grenaches du Monde 2019

LOGISTICS

Shipper 12 bottles

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| L: | W: | H: | Wt: |
| 13.18 In | 10.39 In | 12.13 In | 13.8 Kg |

Pallet; 56 C/12

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|----------|----------|----------|--------|
| L: | W: | H: | Wt: |
| 39.37 In | 47.25 In | 55.12 In | 803 Kg |