

MARQUÉS DEL SILVO COSECHA

Marqués del Silvo



COUNTRY

Spain

APPELLATION

Rioja D.O.C.a.

GRAPE VARIETY

Tempranillo, Graciano, Garnacha

AGE OF VINES

>35

FARMING

Sustainable farming. Zero residue wine.

SOIL

Clayey-calcareous soils, poor in organic matter.

ALTITUDE

560 - 700 metres.

VINIFICATION

This wine was fermented in stainless steel tanks at a temperature of approximately 24 °C for about 10 days, after which is racked to perform the malolactic fermentation. Clarified, stabilized and bottled throughout the year after its elaboration.

AGING

Macerated and aged during 3 months in cement tanks followed by 6 months aged in bottle.

ALCOHOL %

13%

PAIRING

Perfect pairing with cold meat, steak tartare, grilled chicken and small game meat.

TASTING NOTES

Bright garnet red with violet tones. The nose is sweet, with aromas of blueberries, blackberries and raisin hints. Juicy tannins with mineral notes. Very fresh and crispy and elegant at the same time, persistent and fruity aftertaste.

RATINGS

- 90 Gilbert & Gaillard. vntg 2021



LOGISTICS

Shipper 12 bottles				VMF Pallet 70 C/12			
L:	W:	H:	Wt:	L:	W:	H:	Wt:
12.6in	9.37in	12.2in	14.3Kg	39.37in	47.25in	66.9in	1021Kg