



Familia Osaba

TEMPRANILLO

Region: Denominación de Origen Calificada Rioja

Variety: Tempranillo

Alcohol: 13,5%

Terroir. Selection of the best Tempranillo plots from our estates in Rioja Alta and Rioja Alavesa with a marked Atlantic influence and with an average age of 30 years. Slightly poor clay-calcareous soils with maximum yields of less than 7.000 kg per hectare which increases competition between strains. Manual harvest in 20 kg cases during the second half of September.

Winemaking. First selection in the vineyard, respecting maximum yields, followed by a second selection on the table before processing. After a gentle crushing, the grape juice is vatted by gravity in small French oak tanks where it ferments and macerates in contact with its skins for 22 days with constant pumping over.

Ageing. Aged for 6 months in 225 liters-capacity French oak barrels of second and third use which provides structure without conditioning the varietal typicity of Tempranillo.

Colour. Ruby red colour with bluish edges.

Aroma. Intense floral aromas, red fruit and delicate hints of black liquorice.

Taste. It stands out for its red fruit, such as strawberries and cherries. Elegant tannins, medium body and pleasant finish.

Pairing. Ideal for sharing any appetizer. Pairs perfectly with any Mediterranean cuisine dish, especially pasta, rice and all types of tapas.