



Cumplido Tempranillo

Selected manual vintage. Destemming and later must maceration. Daily automatized remounts to extract colour and aromes. Controlled fermentation at 25°-28°C in stainless steel tanks. After malolactic fermentation, filtered, clarified and stabilized by cold before bottling.

Our Tasting

Visual : Deep garnet color with a ruby-toned shine.

Gustatory : With a pleasant body, it exhibits soft tannins that support the flavors of a prolonged taste in the mouth.

Pairing: Red meat, goose and pheasant

Country
Spain

Area / Region
Vino de la Tierra de Castilla

Producer
Bodegas Altovela

Vintage
2019

Alcohol
13%

Type
Red

Grape
100% Tempranillo

Bot/cx
12

