## Señorío de San Vicente

# San Vicente 2020



SIZE 75cl **VINTAGE** 2020

14.5% ABV

**GRAPE VARIETIES** Tempranillo Peludo

(100%)

**CLOSURE** Natural Cork

SKU CODE C9156120

**EXPRESSION** Red, Richly Textured and

Full-Bodied

**COUNTRY** Spain **REGION** Rioja **ALLERGENS** 

Sulphur

**CLOSURE** Natural Cork

**TOTAL ACIDITY** 5.8g/I Tartaric

RESIDUAL SUGAR 2.1g/l

SKU C9156120







**RIOJA** 

#### **TASTING NOTE**

Modern-style Rioja, with lots of red cherries, a touch of balsamic-covered fruit adding texture and a scent like a mountain breeze: herbs and a touch of liquorice.

### **VINIFICATION**

Grapes are 100% de-stemmed by hand. Temperature controlled fermentation takes place over 10 days with two daily pump-overs at 28 - 30° C. Autochthonous yeast selected from their own vineyards are used. Malolactic fermentation takes place in barrel, where the wine ages for 20 months. Barrels are 90% French oak and 10% American.

#### **FOOD MATCHING**

Roasted lamb, beef, patridge, rabbit, black pudding. Maroccan dishes with spices, jamon, peppers, barbacues, Manchego cheese.

