

Cibeles Tinto

Tasting note

Bright cherry-red colour with a violet edge. In the nose intense aromas of forest fruits (blackberry and redcurrant), which combines perfectly with hints of liquorice. Red fruit and liquorice in the mouth, with a long and pleasant aftertaste.

Serving temperature

Recommended serving temperature around 12°C.

Gastronomy

This wine goes well with rice dishes, red and cured meat, fresh fish and mild cheeses.

Winemaking

Grapes are handpicked. To preserve and extract fruity aromas, fermentation takes place at a controlled temperature at 25 °C. Maceration with its skins for around 7 days.

Surrounding area

At Cibeles we have a total of 570 hectares of our own vineyards, where we grow vines with average ages ranging from 20 to 130 years old. The Cantabrian Mountains to the north and the River Ebro to the south of our vineyards create a unique microclimate that is perfect for vine growing.



Wine description

<i>Zone</i>	D.O.C. Rioja
<i>Variety</i>	100% Tempranillo
<i>Alcohol</i>	13%

Logistic Information

<i>Bottle</i>	0,75 L
<i>Case</i>	6 pcs.
<i>Case size</i>	325 x 245 x 170 mm
<i>Weight</i>	8,3 kg
<i>Per pallet</i>	125 cases



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info@vinotage.eu