

# Embotellados Joven



## Technical Details

- > **Appellation:** D.O. Rioja
- > **Alcohol:** 14% vol
- > **Varieties:** Tempranillo
- > **Serving temperature:** 44 - 57° F
- > **Certified Organic & Biodynamic**

## Winemaking

- > **Fermentation:** Alcoholic fermentation in steel deposits followed by malolactic fermentation. Aging in barrels until ready for bottling.

## Tasting Notes

- > **Appearance:** Intense cherry red color, well covered, with violet iridescence and purple trim.
- > **Nose:** Predominant aromas of ripe cherries and strawberries, as well as tropical fruits.
- > **Palate:** Soft and somewhat sweet in the mouth. Fleshly, with balanced acidity. Persistent finish.

## Pairing

- > Perfect companion for snacks, ham and cheeses. Red and white meats.