



VALLOBERA

CARBONIC MACERATION



Made using the whole Tempranillo grapes via carbonic maceration.



Intense cherry-red colour with purple hues, due to the winemaking method.

A very clean, bright wine.

A clear, distinctive nose with fruit and floral aromas to the fore, with the typical varietal aroma and that produced by carbonic maceration, giving the wine character.

Balanced, powerful and structured on the palate. A long, balanced retronasal phase, full of primary aromas with liquorice nuances coming through.

Very clean in all the phases of the tasting.



- Pulses
- Potatoes with chorizo «a la Riojana»
- Fish
- Grills on vine twigs

