Peribáñez Tempranillo Tinto, VdT Castilla y León 2024

EDS0142024

Diez Siglos de Verdejo

— Castilla y Léon, Spain

A fresh and vibrant Tempranillo from the high altitude Peribáñez vineyard.

Production

Produced from bush vine fruit, 100% Tempranillo, cultivated in the vineyard of the same name at 820m altitiude. The grapes are hand-picked, then macerate for 3 days at 20˚C, followed by a 24 day fermentation. Held in bottle for several months before release.

Tasting note

Bright aromas of bramble fruit are joined on the palate by ripe berry fruit, juicy acidity and supple tannins - with a touch of spice on the finish.

Food Match

Pair with tomato-based pasta dishes or Mexican food.

ABV:
14.00%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Category:
Sustainable

Appellation:
Vdt Castilla Y León

Grape Varieties:
Tempranillo 100%

Suitable for:
Vegan

Bottle Barcode:
8436538230800