Vega del Rayo Rioja Vendimia Seleccionada, DOCa Rioja 2022

ESE0022022

Boutinot Spain

— Rioja, Spain

Medium-bodied, supple Rioja with just a touch of oak.

Production

The fruit is harvested in early October from vineyards in Rioja Alta, around the town of Haro. Vines on average 15-20 years old. Fermentation in stainless steel tanks at 25-30° C with twice daily pumpovers. After 12 days fermentation on the skins the wine is gently pressed and racked to stainless steel tanks for malolactic fermentation. The wine is then racked to a mixture of American and French oak barrels for 6-8 months maturation.

Tasting note

Ripe plum and cherry on the nose, the palate is smooth with black fruit flavours and some gentle oak spice. Medium-bodied and approachable.

Food Match

Perfect with a smoky barbequed steak with patatas bravas (spicy tapas potatoes), or a chunk of Manchego cheese.

ABV:
13.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
DOCa Rioja

Grape Varieties:
Tempranillo 100%

Suitable for:
Vegan