Línea Kármán Rioja Tinto, DOCa Rioja 2024

EGC0142024NEW

Gómez Cruzado

— Rioja, Spain

Lovely juicy and unoaked style of Rioja from old bush vine fruit, packaged with a distinctive contemporary label. The 2023 was another warm year on the back of '22 and the wine still retains wonderful freshness and elegance alongside delicious juicy fruit flavours.

Production

The fruit is predominantly old bush vine Garnacha, with some additional Tempranillo. The fruit is cultivated in Rioja's Cárdenas river valley. This is a cool climate zone with deep, reddish soil of clay and iron, at the foot of the Sierra de la Demanda mountains. Bunches are destemmed, but not crushed, before fermentation takes place in stainless steel using native yeasts. There is minimal pumping over and a short maceration period. The wine ages for four months on lees in tank before bottling.

Tasting note

Aromas of bright bramble fruit leading to a palate with crunchy wild berries and appealing black pepper notes. Supple tannins balanced by fresh acidity. This is Rioja without oak - an unadulterated expression that is wonderfully juicy, delicious and drinkable.

Food Match

Drink with pork dishes, albondigas (meatballs) or paella.

ABV:
13.00%

Case/Bottle Size:
12x 75cl

Closure:
Cork

Appellation:
DOCa Rioja

Grape Varieties:
Garnacha 88%, Tempranillo 12%

Suitable for:
Vegan

Bottle Barcode:
8423014242334