



BODEGAS PUELLES



GOLDEN MEDAL

Mundial de Tempranillo 2018

ZENUS 2010



GRAPE VARIETY

95% Tempranillo
5% Other native grapes

D.O: D.O.Ca Rioja

VINEYARD CHARACTERISTICS

Age: + 45 years
Average altitude: 560 y 590 m. a. s. l.
Vineyard Plots: *San Prudencio* and *La Cañada* (Ábalos)

WINE GROWING YEAR

Official vintage rating: Excellent

ELABORATION

Cluster selection during veraison
Manual harvest (October) and destemming
Elaboration in stainless steel tanks

AGEING

New barrels for Malolactic Fermentation (January 2011)
Barrels: 80% French oak & 20% American oak
Total aging: 18 months
Clarification: Vegetal gelatin and bentonite
Not filtered

ANALYSIS

Alcohol: 14°
Total acidity: 5,20 gr.
Volatile acidity: 0,55 g/L
P.H: 3,80

TASTING NOTES

Colour: Intense cherry-red
Aroma: Red and black fruits with good oak notes
Mouth: Excellent structure with a good balance between fruit, tannins and perfectly integrated oak. It has character, elegance and a round finish

IDEAL CONSUMPTION TEMPERATURE

18° - 21°

FOOD PAIRING

Ideal for red meat, lamb, creamy cheeses, poultry, grilled meats and roasts

