

sonsierra[®]

Rioja

DENOMINACIÓN DE ORIGEN CALIFICADA

RIOJA ALTA



PAGOS DE LA SONSIERRA BY DAVIDELFIN

FUNNY AND CREATIVE

VINEYARD

Selection of old vines of the highest quality.

VARIETIES

100% Tempranillo.

ELABORATION

Fermentation in stainless steel tanks for 10 days at 26°C. Maceration with the skins for an extra 9 days to obtain the right colour. Malolactic fermentation in new French oak barrels.

AGING

16 months in a selection of 30 new French oak Bordeaux-type barrels. A minimum of 8 months' bottle aging.

TASTING NOTES

This wine has a ripe cherry red colour. On the nose there are hints of Morella cherry, strawberry and currant. It is fresh and clean with hints of spice and oak coming through. On the palate there is a good balance. It is round and elegant with good backbone and lingering finish.

SERVING TEMPERATURE

17-18°C (62-64°F).

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