

MasterChef Tempranillo

D.O. Ribera del Duero



RI
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RA
D.O.
DUERO

COUNTRY OF ORIGIN: Spain

DO/PRODUCTION AREA: D.O. Ribera del Duero

TYPE OF WINE: Red

VARIETIES: 100% Tempranillo

VOLUME: 75cl


ALCOHOL BY VOLUME: 14% Vol


VINTAGE: 2021

MADURATION: 4 months in french and american oak barrel

TASTING NOTE

 Deep cherry colour with a slight garnet rim

 Aromas of red fruits (raspberry, strawberry), black fruits (blueberries), balsamic notes (liquorice) and toasted and spicy finish

 This wine is well balanced, with silky smooth tannins. Armonious, toasted and spicy finish

MOMENT OF SERVICE: 2-3 years

SERVICE TEMPERATURE: 12°-14°C

PAIRING: This wine is excellent to pair with red meat and game (e.g. deer or rabbit), turkey, pork dishes and spanish cured ham. It is also ideal for pairings with cured cheese, pasta, pizza or spicy food

OTHER/ AWARDS: IWC Silver



UVA Master Distribución S.L.

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