



DOMUS VINUM

VINUM



BALTHUS

D.O.C.RIOJA

GRAPE VARIETY

TEMPRANILLO 100%

VINEYARD

Located in Sonsierra area in clayey-calcareous soil. Their cultivation has always been traditional and environmental friendly.

HARVEST

Manual

WINEMAKING

Made with 100% Tempranillo grapes carefully selected from vineyards in the Sonsierra region. Fermented in 10,000-litre stainless steel vat; 6 days fermentation at 32°C followed by 10 days of maceration during which daily tasks of bringing the grape skins into contact with the liquid are carried out ("pumping over" and "delestage") to extract the full potential of the grapes. 12 months aged in new French oak barrels to preserve all the liveliness, freshness and fruitiness of this wine.

ALCOHOL

13.5%

SERVING TEMPERATURE

16°C - 18°C

PAIRING

Roasted meats as lamb and sucking pig. Pulse dishes with fatty meats.

TASTING NOTES

Purple cherry red with a deep robe. Clean, complex, of great intensity, aromas of wild red and black berries, minerals, spicy, balsamic nuances on a pleasant smoky background. Elegant, structured, fleshy on the palate with a fully fruity passage, reminiscences of minerals, aromatic woods, cedar, tobacco leaf. Long and lasting end with lingering reminiscences of fruit and spices.

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