



DOMUS VINUM

VINUM

BAU

D.O.C.RIOJA

GRAPE VARIETIES

TEMPRANILLO 90%

GRACIANO 5%

GARNACHA 5%

VINEYARD

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

HARVEST

Manual

WINEMAKING

Made with a selection of the best grapes from old vineyards with a small production. Prolonged, controlled maceration, fermentation for 6 days in vats at a controlled temperature of 30°C followed by 15 days of maceration with skins, with daily pumping over. 24 months ageing, 70% in American oak barrels and 30% in French oak barrels.

ALCOHOL

13.5%

SERVING TEMPERATURE

16°C - 18°C

PAIRING

Roasted red meats or meats with sauces, game, medium cured cheeses.

TASTING NOTES

A wine with a limpid, bright color, intense cherry red tones, silky and brilliant. Its bouquet is powerful and complex with the subtle, elegant notes of ripe fruits, spices, tobacco, and chocolate. Strong in the mouth, full-bodied, rich in nuances, well assembled with the delicate touches of woods in which it is matured; lingering, with an aftertaste that recalls the ample aromas of its bouquet.

DOMUS VINUM, S.L. Paraje El Molino 7. 26338- San Vicente de la Sonsierra – La Rioja

Tno 34 941 334156 / 34 659 491165

e-mail: domusvinum@domusvinum.es

