



MENDIETA OSABA

— *wines* —




LABEL	VASCOMENDI by Mendieta Osaba
WINE	RED
D.O.Ca.	RIOJA
ALCOHOL	14.5 % Vol.
TOTAL ACIDITY	5 grs./l.
SOIL	Clay-limestone
HARVEST DATE	2nd week in October
VINEYARD	56 year old vines
VARIETAL	100% Tempranillo
FERMENTATION	10 days in 14-28 °C concrete eggs
AGEING	New French 2nd use American barrels 9-12 months
TOTAL PRODUCTION	1,800 bottles
PRESENTATION	6 and 12-bottle carton cases
FORMAT	Bottle (75 cl.)

TASTING NOTES



VISUAL	Deep cherry red colour
AROMA	Bursting with plush, luxurious flavours of ripe red fruit and blackberries followed with deeply organic oak, spicy, vanilla and cocoa nuances as well as balsam accents.
MOUTH	Pleasant, elegant, with a nice balance and followed with a long finish.
FOOD PAIRINGS	White or red meat, cold meats and/or farmhouse cheese
SERVING TEMP	14° - 15° C (57° - 59° F)

 Vasconegro, is the first and only vineyard in located in Lanciego, Rioja Alavesa to be certified "Viñedo Singular" by Spain's Minister of Agriculture for its excellent quality and soil. This prestigious award will become a reference for high quality Rioja wine in Lanciego.

GRAPEJUICE GROUP

WINE IMPORTER
www.grapejuicergroup.com

