



BODEGAS MEDRANO IRAZU



MEDRANO IRAZU YOUNG RED WINE

Tasting Notes:

The wine is produced by the carbonic maceration typical of the Rioja Alavesa region. The whole bunch of grapes are fermented for 10 days. Including maceration at a temperature of no more than 30°b0C. The grapes are then pressed and finally undergo malolactic fermentation for 3-4 days.

Varietal: 95% Tempranillo, 5% others. Alcoholic strength: 13.5% vol. Annual production: 300,000 bottles.

Appearance: Very bright, clean wine. Violet colour with bluish tinges indicating freshness and youth.

Smell: Intense and perfumed. Initial notes of carbonic maceration giving way to floral aromas accompanied by fruits of the forest.

Taste: Bright, crisp, easy entry into the mouth. Prominent flavours of recently harvested fruits.

Serving temperature: 14°C-16°C

Recommended for: Game, roast meats.

