



Finca VALVARÉS **TEMPRANILLO**

This is an extremely pleasant, fruity, flavourful red for lovers of young Tempranillo Riojas. Finca Valvarés Tempranillo is full of fresh fruit with an elegant oaky touch.

CELLARING

6 months in French-oak casks

VISUAL NOTES

Maraschino cherry with pomegranate highlights

AROMATIC NOTES

Strawberry, red berry and liquorice aromas are predominant, with back notes of sweet almonds

TASTING NOTES

In general, fresh and flavourful, with a notable finish; supple, velvety sweetness coming from its delicious fruit and prime oak touches. Well-rounded and balanced, with a food-friendly acidity.

FOOD PAIRING

It can accompany all sorts of meals, even creative salads and pasta dishes; it is also a great wine for an evening glass before or after dinner to unwind. Our bodega's kitchen serves it with fresh, seasonal peas, leeks or baked peppers, dressed with Lealtanza extra-virgin olive oil, and served as *entrées*.



BEST SERVED AT: 16° C

VARIETY: 100% Tempranillo

ALC: 13.5%