



D.O.Ca. Rioja

## Auténtica Tempranillo Garnacha

AUTÉNTICA reflects the pure and genuine flavour of an area with a great winemaking tradition such as D.O.Ca. Rioja. Auténtica Tempranillo Garnacha celebrates the essence of the most cultivated grape in Spain, Tempranillo, which together with Garnacha pays tribute to a region known internationally for its wines.



### Region

Spain's most internationally famous wine region is renowned for creating top quality wines with exceptional ageing ability. It lies in northern Spain, by the side of the River Ebro from which the region's name derived. Elegance and poise is the hallmark of the wines shaped in this ancient region. The variety of its soils, together with the combination of modern and traditional growing practices allow winemakers to produce a wide range of wines that exhibit different personalities, always within the framework that their long-established Qualified Denominación de Origen demands from them.

VARIETY  
**Tempranillo y Garnacha.**

STYLE  
**Still Wine**

ALCOHOL GRADUATION  
**13%**

SERVING TEMPERATURE  
**9-11°C**

### Tasting Notes

Vibrant strawberry pink with aromas of strawberries and currants. This is a refreshing wine with plenty of fruit on the palate and a good structure.

### Food Pairing

An ideal complement to pasta, white meat, seafood and salads.

### Technical Information

Wine made from Tempranillo and Garnacha grapes that go through a controlled maceration for between 3 and 6 hours. This allows the skins to stay in contact with the grape must and take on an attractive pink colour. Fermentation takes place at a controlled temperature of between 15-16° C for 20 days.

### Awards

**GOLD**

2024 Mundus Vini: Auténtica Tempranillo Garnacha 2023

2024 Berliner Wine Trophy: Auténtica Tempranillo Garnacha 2023