



## D.O.Ca. Rioja El Círculo Tempranillo

El Círculo is made from selected Tempranillo grapes – the most prestigious variety in La Rioja. This region is affected by the Atlantic climate, which along with our careful wine making, produces a complex, sweet and full bodied wine with floral aromas and blackberry flavours.

### 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**

STYLE  
**Still wine**

ALCOHOL GRADUATION  
**13%**

SERVING TEMPERATURE  
**At 15° C**

### Tasting Notes

This is a bright wine with an intense ruby red colour and youthful purple tones. It carries intense aromas of red fruit. Pleasingly fresh, the palate is long, rounded and well balanced. Its finish is long with hints of black berries.

### Food Pairing

A perfect supplement to Caesar salads, pasta, rice or chicken dishes.

### Technical Information

The grapes are carefully selected and lightly crushed and cooled to allow for a period of maceration (48-72 hours) where the juice and the skins are in contact. Fermentation in stainless steel tanks takes place at controlled temperature between 21-23 °C.

### Awards