

Marqués de Atillo Red

D.O.Ca. Rioja / Red



Marqués de Atillo Red is made from Spain's traditional grape variety known as Tempranillo. The grapes are carefully handpicked from our best vineyards in Rioja during the second half of September just at the right moment of optimum ripeness.

GRAPE

100% Tempranillo

STYLE

Still wine

REGION

Spain's most famous wine region is renowned for creating top quality wines with exceptional ageing ability. It lies in northern Spain, along the River Ebro from which the region's name derived. Elegance and poise is the hallmark of wines made here. Rioja's different soil types together with the use of modern and traditional growing practices allow winemakers to produce a wide range of wines with different personalities, although always within the framework of the Denominación de Origen Calificada (D.O.Ca.) regulations.

TASTING NOTES

Deep cherry red with purple reflections. Powerful aromas of red fruits, strawberries and flowers on the nose. Fresh and smooth on the palate, while the fruit intensity mirrors the aromas. A lovely long finish.

FOOD PAIRING

A wonderful wine to compliment a range of dishes including red meat, pasta, cheese or salads.

ALCOHOL CONTENT

13°

BEST SERVED

Between 16-17°C

TECHNICAL INFORMATION

The grapes are harvested at optimum ripeness. A period of cold maceration for 48-72 hours to extract color from the skins and fruity aromas. Fermentation in stainless steel tanks takes place at temperatures between 21 and 23 ° C for 8-10 days.