

# PAIVA COSECHA 2018

**VARIETY** Tempranillo, Merlot and Syrah (or Shiraz).

**VINEYARD AND SOIL** These grapes come from our trellis-trained vineyards, with cool and clay soils and NW-SE orientation so as to capture the maximum possible luminosity without excess of sunlight during the hours of maximum temperature.

**HARVESTING AND ELABORATION** The harvest is carried out from August to September. Made by means of controlled fermentation, with slight pumping over, in order to extract the maximum amount of quality aromas and a stable color. Thermal fermentation intervals of between 22 and 27°C until reaching the optimum point of devatting so as to imbue the youngest and most vivacious aromas possible..

**TASTING NOTES** Cherry red color; discernible on the bouquet are floral aromas complemented by raspberry and licorice nuances; on the palate vivacious, with sweet tannins and pleasant acidity.

**PAIRING** Recommended for red meats, Iberian pork and pates.

**IDEAL TEMPERATURE** Between 14and 16°C. Wine elaborated naturally and unfiltered to maintain its own organoleptic characteristics, reason why some precipitation may appear.

<b>PHYSICAL-CHEMICAL PARAMETERS</b>	Alcohol content:	14%	SO <sub>2</sub> Total:	113 mg/l
	pH:	3.76	Volatile Acidity:	0.68g/l
	Total Acidity:	4.56/l		

