

PAIVA COSECHA 2020

VARIETY Tempranillo, Merlot and Syrah.

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

PHYSICAL-CHEMICAL PARAMETERS	Alcohol content:	14%	SO ₂ Total:	
	pH:	3.42	Volatile Acidity:	43 mg/l
	Total Acidity:	4.51/l		0.36g/l

AWARDS

