

PAIVA COSECHA 2023

VARIETY

Tempranillo

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:	43 mg/l
pH:	3.42	Volatile	
Total Acidity:	4.51/l	Acidity:	0.36g/l

AWARDS

