



MENDIETA OSABA

— *wines* —



LABEL	OSABA MENDI by Mendieta Osaba
WINE	RED
D.O.Ca.	RIOJA
ALCOHOL	13.5 % Vol.
TOTAL ACIDITY	5 grs./l.
HARVEST DATE	4th week in September
VINEYARDS	70+ years old
VARIETIES	100% Tempranillo
VINIFICATION	50% Carbonic Maceration
FERMENTATION	Fermented in Concrete Eggs
AGEING	5 months in 2 nd Fill French and American Oak
TOTAL PRODUCTION	55,000 bottles
PRESENTATION	12-bottle carton case
FORMAT	Bottle (75 cl.)

TASTING NOTES



VISUAL	Deep cherry red colour with violet tones.
AROMA	Bursting with plush, luxurious flavours of ripe blackberries followed with organic oak spicy, vanilla and cocoa nuances.
MOUTH	Superb balance that delicately flows to a beautiful, long and juicy finish.
FOOD PAIRINGS	Chicken, beef, roast pork, ribs, chili con carne, Southwest American food, barbecues and/or farmhouse cheese
SERVING TEMP	14° - 15° C (57° - 59° F)

GRAPEJUICE GROUP

WINE IMPORTER

www.grapejuicgroup.com

