



FINCA CIENVACAS JOVEN 2025

Intense red color with violet rims and bright purple tones. On the palate, this wine softens with a perfect balance between alcohol and acidity and a pleasant freshness. Natural red wine with authentic character.

On the nose, fruity aromas of red fruits stand out, with notes of raspberry, plum and strawberry.

It is an easy to drink wine, fresh on the palate, round and balanced that combines very well with all kinds of meat, especially red meat. It is also ideal with cured and semi-cured cheeses. Perfect for tapas and snacks).

TECHNICAL INFORMATION:

Grape Variety	100% Tempranillo
Denominación	DOCa Rioja Alta
Altitude	480 m
Vineyards	Cenicero (own vineyard)
Atlantic climate	Temperature with influences.
Year of the vineyards	30 years.
Winemaking	Fermentation in open tanks,
Elaboration	manual overrides. 100% stainless steel deposit. small to improve the result of pump-overs with their consequent result on the body, color, aroma and quality of the elaborated wine. Malolactic in barrel.
Alcohol	13,00%
Duration	From 1 to 5 years
Service T°	13 - 16 °C

