

Los Corrales de Moncalvillo

LOS CORRALES DE MONCALVILLO MATURANA TINTA



Los Corrales de Moncalvillo is our range crafted from the **Maturana** variety, known locally as "Navarretana.". This carefully managed winemaking process aims to produce authentic single-varietal wines.

GRAPE VARIETIES

100% Maturana Tinta (Navarretana)

VINIFICATION

The grapes are harvested by hand in 10kg boxes to preserve their integrity, and then selected to ensure only the highest quality bunches are used. The grapes are destemmed without crushing and fermented in 500-liter French oak barrels. After fermentation, the wine is aged for 12 months in 225-liter French oak barrels, followed by an additional 6 months of bottle aging.

TASTING NOTES

This wine displays a deep cherry-red color with high intensity. The nose offers aromas of red fruit, chocolate, black pepper, and earthy notes of very high intensity. On the palate, it is intense, with medium acidity and a long finish.

PAIRING

An ideal companion for all kinds of red meats.

STORAGE AND SERVING

The ideal serving temperature is between 15°C and 18°C.

SUBZONE CLASSIFICATION

100% **Rioja Alta**



Rioja

DENOMINACIÓN DE ORIGEN CALIFICADA