

Marques de Tomares Monteleiva Crianza Tempranillo 2018

100% Tempranillo

Rioja D.O .C
Alcohol: 13.5%

Profile

Red fruits in the nose like strawberry and red cherry aromas include a slight hint of baking spices and toasted touches. On the palate, this is bright and fresh, with pleasant tannins and a hint of cloves. The wine has enough freshness and fruitiness by itself to be drunk with or without food.

Terroir

Marques de Tomares is a family winery, whose origins can be traced back to 1910 when "grandpa Gift Roman Mountain" began to engage in the production and ageing of wines, being the founder of a lineage of master craftsmen in wines, now their grandchildren are those who continue with great success this work.

The winery is located in Fuenmayor – Rioja, in the sub-zone of Rioja Alta, this being a town where historically we characterized the great quality of its wines for ageing wine.

Harvest & Winemaking

Harvest: 100% hand harvested

Ageing: 12 months in American and French oak barrels

Bottling: 12 months in bottle

Tasting notes

Red Cherry | Strawberry | Toasted touches | Baking spices

Tips

Serving Temperature: 16° - 17°C

Decanting: None

Food pairing: Beef - Pork - Cheese - Barbecue

When to drink: between now and 2026

