

La Nevera Tinto

THE FACTS

COUNTRY: Spain

REGION: Rioja

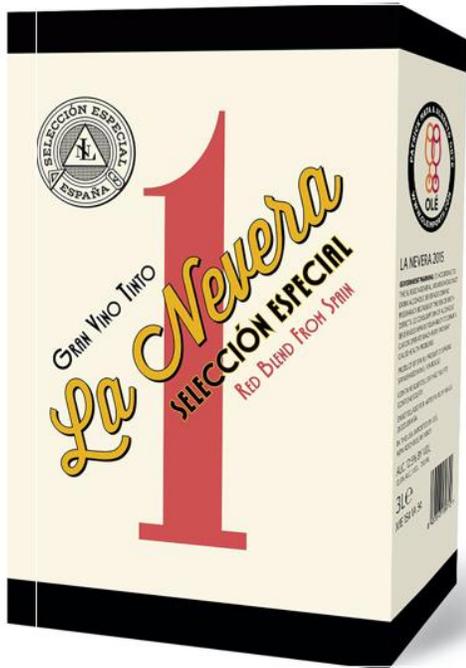
APPELLATION: Rioja

CEPAGE: 70% Tempranillo, 15% Grenache, 10% Graciano, 5% Viura

WINEMAKING: After harvest, the skins mix with the unfermented juice for five days at 45F.

ALCOHOL BY VOLUME: 12.5%

AGING: One month in stainless steel



THE STORY

La Nevera is a fun, delicious wine produced from sustainably grown grapes in central northern Spain. La Nevera is produced from Monchi's estate own vineyards. Monchi's family has been farming grapes for many generations. Perfect to drink on its own, while cooking or with any food that is light and uncomplicated.

THE ADJECTIVES

OVERALL: Easy to drink

AROMAS / FLAVORS: Fresh red berries, candied flowers and a hint of white pepper

MOUThFEEL: Juicy & Light

THE SELLING POINTS

Sustainably grown vines planted from 1978 from Rioja Alta

SUSTAINABILITY: Green Practicing, Sustainable In Practice

PAIRINGS: Chicken, rice dishes, pasta and pizza

