

El Pedal

Region:
Rioja Alta
Grapes:
Tempranillo
ABV:
14.0%

What:

A young red wine with a casual profile, made to preserve the youthfulness of Rioja wines for several years.

Where:

This wine is made exclusively from Tempranillo grapes, mostly grown on bush vines of over 30 years old. Although all the grapes come from Rioja Alta vineyards, they come from climate areas which are less extreme than the family's best-known vineyard, "La Emperatriz". Less atlantic influence means that the wines do not require such a long ageing. Made in concrete and stainless steel tanks, at low temperatures and with gentle pumpovers. The malolactic fermentation takes place in a mixture of cements tanks, a 5,000-litre woodenvat and used 500-litre oak barrels. Then the juice spends 5 months, split between the cement tanks, the wooden vat and the oak barrels.

Barcode:
8436020261640
Sales Info:
750ml ,Case12 ,32.20lb.
Palletization:
70 cases / 5 Layers



Food Pairings:

Enjoy with Soft cheeses like Brie or Camembert, accompanied by fresh berries or fruit preserves. Lighter meat dishes, such as pork tenderloin or veal, with a fruity sauce or glaze. Mixed green salads with fresh berries, nuts, and a light vinaigrette dressing.

Tasting Note:

Vibrant cherry hue with a hint of violet at the edge. Fresh and aromatic, revealing scents of violets and ripe forest berries, complemented by subtle notes of toasted bread, strawberry candy, and caramel. The palate mirrors the nose, showcasing vibrant fruit flavors reminiscent of a luscious summer berry compote.

