



# VARIETAL MATURANA

*A hidden gem. The Maturana grape provides lovely colour and flavour, resulting in a truly elegant wine*

## VINTAGE 2020

The 2020 harvest was characterised by the good balance between production and quality.

## VARIETIES

Maturana

## VINEYARD

This wine is made from the recently rediscovered Maturana grape variety grown in our vineyards in Rioja Oriental subregion: Los Almendros Estate in Ausejo.

The Mediterranean climatic influence and alluvial calcareous soils of the vineyards are ideal to grow this indigenous and hidden gem.

## VINIFICATION & AGEING

Careful manual harvest and selection. After vinification, we age this wine in French-oak barrels selected from the best coopers, performing daily tastings and measurements during a 12-month period.

## TASTING NOTES

👁 Deep purple colour with good robe.

👃 Fruit compote on the nose with a presence of balsamic aromas, mint, cocoa, and underlying mineral nuances.

👄 Warm, with silky, velvety tannins, perfectly integrated. Full-bodied and elegant with a persistent finish.



### ALCOHOL

15% vol

### SERVING TEMPERATURE

15°C - 18°C / 55°F - 65°F

### FOOD PAIRING

Oxtail, game and braised meats are the perfect match to the opulence, body and roundness, which are distinct to the Maturana grape.

